



SALCHETO

TOSCANA

OBVIUS Rosso di Toscana I.G.T. 2015

An important wine, but young and made of grapes only. The first selections of our “en gobelet” vines of Trequanda, as interpreted through stainless steel fermentation and maturation, for an “all fruit” experience made even more attractive by the fact of using only grapes (no added sulfites, selected yeasts, tannins or whatever else imaginable)

Innovative thus so simple to understand, this wine is willing to explore new fields of taste, but in a modern cultural environment, where precision of scents, redox and volatile stability and the overall reliability of the wine over time are essential elements. The 2015 vintage, for the incredible concentration of its grapes, made this edition of Obvius particularly intense and consistent.

Varietal: Sangiovese 100%
Vineyards: “La Bandita” of Trequanda / 11 ha.
Production: 20.000 bottles
Maturation: 4 months in steel
Bottle Refinement: 6 months
Drink Through: 5-7 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Bioplastic
Bottle: Toscanella 360gr. (750ml)
Sizes: 750ml / 1500ml
First Vintage: 2012

Alcohol: 14
Dry Extract: 32,50
Ph: 3,81
Total Acidity: 4,76
Phenols: 4212
Color Tonality: 1,13
Color Intensity: 12,88
Residual Sugar: 1,3

2013 Vintage: 90 points Wine Spectator / Slow Wine Mention

2012 Vintage: Antonio Galloni Vinous - 90 points

“Another dark, juicy wine, the Obvius fleshes out with surprising depth and volume for an entry-level wine” Antonio Galloni

“A red, mature fruits nose, with an extremely clean and drinkable mouth” Slow Wine



ORGANIC WINE



Salcheto calculates and certifies the Carbon Footprint of its wines, see the company website



The wood based materials of this wines' packaging is sourced from responsibly managed forests