



SALCHETO

TOSCANA

OBVIUS ROSATO Senza Filtri Toscana Rosato I.G.T. 2013

A blend of the three estates Salcheto, Poggio Piglia and La Bandita, mostly Sangiovese vinified in "Grapes Only" method, without any addition. A blend of first choice grapes: in addition to Sangiovese (90%) there is Canaiolo, Mammolo, Merlot, Cabernet Franc and Petit Verdot, interpreted through fermentation and maturation in steel and unfiltered, 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).

First vintage of a wine that 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. This was made possible by: a selection of high quality grapes with perfect skins; quickest delicate transportation to cellar and into vats; CO2 based fermenters developed at the winery (100% based on own gas/energy produced); ageing and bottling in total absence of oxygen, also thanks to the technical corks used.

Varietal: Sangiovese 90%, Canaiolo, Mammolo, Merlot, Cabernet Franc, Petit Verdot

Vineyards: "Salcheto" - Montepulciano, "Poggio Piglia" - Chiusi, "La Bandita" - Trequanda

Production: 15.000 bottles

Maturation: 3 months in steel

Bottle Refinement: 3 months

Drink Through: 2-3 years

Service Temperature: 14°-16° C. / 58°-64° F.

Closure: Screw Cap

Bottle: Std. Bourgogne 395gr. (750ml)

Sizes: 750ml / 1500ml

First Vintage: 2013

Alcohol: 13,0

Dry Extract: 25,0

Ph: 3,53

Total Acidity: 5,18

Phenols: 923

Color Tonality: 0,89

Color Intensity: 2,23



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