



SALCHETO

TOSCANA

ROSSO di Montepulciano D.O.C. 2013

Produced with grapes from the youngest vineyards of the Montepulciano estate, as well as with dedicated first selections, it matures in stainless steel vats only.

Another insanely unique vintage, the 2013. Little light during spring with many weather discontinuities up to a September, a month which against any possible forecast was perfect, giving us a really nice ripeness of the fruits. On the selection tables work has been maniacal as usual and the pressure-based fermenters (100% based on own gas/energy produced) has exalted once again this fruit-wine that matures in steel only.

Varietal: Sangiovese 85%, Canaiolo (8%), Merlot (7%)

Vineyard: "Salcheto" - Montepulciano / 5 ha. - 12 acres

Production: 26.000 bottles

Maturation: 4 months in steel

Bottle Refinement: 3 months

Drink Througha: 3-5 years

Service Temperature: 18°-20° C. / 64°-68° F.

Closure: Micro Agglomerated Cork

Bottle: Toscanella 360gr. (750ml)

Sizes: 750ml / 375ml

First Vintage: 1992

Alcohol: 13,5

Dry Extract: 30,25

Ph: 3,48

Total Acidity: 6,41

Phenols: 3854

Color Tonality: 0,88

Color Intensity: 10,43



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