



SALCHETO

TOSCANA

SALCO Nobile di Montepulciano D.O.C.G. 2007

From the most mature plots in the vineyards of the company, the "Salco" (2 ha/5 acres) and the "Laghetto" (3,5 ha/8 acres), Salco is produced thanks to a clone of Sangiovese Prugnolo Gentile that at each vintage reaches with ease a slight over ripeness. After maturing 2 years in wood, it is refined up to 4 years in our cellar

Here's the 2007! If you can not count this vintage among those easy to interpret for a winemaker, son of a decade climatically confused, here dry and hot already by the winter, it can certainly be cataloged among the great ones. Nature has surprised us, as always, but man has done his part too, by working the land in late spring, thinning intensively the plants with green harvest and especially with a more intensive attention to the peculiarities of each plant. Grapes were picked in 4 steps to give each plant the right timing of maturation, thanks to an almost perfect clima during harvest.



Varietal: Prugnolo Gentile 100%

Vineyards: "Salcheto" - Montepulciano / 5,5 ha. - 13 acres

Production: 18.000 bottles

Maturation: 24 months, 30% "botte" 70% "tonneaux"

Bottle Refinement: 48 months

Drink Through: 12-15 years

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

Closure: Natural Cork

Bottle: Std. Bordeaux 450gr. (750ml.)

Sizes: 750ml / 1500ml / 3lt / 5lt

First Vintage: 1999

Alcohol: 14,0

Dry Extract: 28,1

Ph: 3,59

Total Acidity: 6,50

Phenols: 3930

Color Tonality: 0,75

Color Intensity: 9,15

The Wine Advocate - 93+ punti

"The 2007 Vino Nobile di Montepulciano Salco Evoluzione is racy, ripe and seductive. Fine, silky tannins support a core of intense, ripe fruit as this large-scaled, voluptuous wine opens up in the glass. Today the fruit remains quite primary, which is remarkable for a five year-old wine. The 2007 can be enjoyed today, but it should be better in another few years, once the bouquet opens up. Hints of tobacco, smoke, licorice, mint and grilled herbs are woven into the seamless finish. Anticipated maturity: 2014-2027."



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