



SALCHETO

TOSCANA

SALCO Nobile di Montepulciano D.O.C.G. 2011

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.

The 2011 vintage is remembered among the difficult ones, but it is under those challenges that a single vineyard wine can make a difference. Pitfalls mainly came from the now frequent light and heat "storms" that beset the skins and grapes maturation in general. Careful work in the vineyard and a careful selection of grapes have instead allowed to enhance the vibrancy of color, the texture and fullness of years like this.



Varietal: Prugnolo Gentile 100%

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

Production: 11.000 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: 31,40

Ph: 3,65

Total Acidity: 5,11

Phenols: 3985

Color Tonality: 0,79

Color Intensity: 9,85

Residual Sugar: 0,9

3 Glasses Gambero Rosso

4 Grapes AIS Vitae

"It shows up in the nose with fresh aromas of herbs, mint hints and then a crisp fruit, such as blueberries. In the mouth the attack is mild, non-invasive with a safe and tasty drink, it then finishes with a compelling and growing taste." Gambero Rosso



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