



# SALCHETO

TOSCANA

## PIGLIATELLO VENDEMMIA TARDIVA TOSCANA BIANCO I.G.T. 2009

Produced and grown following the “sauternes” method, it is born in white grapes rows of the old Chianti vineyard of Poggio Piglia. The noble rot picked fresh are then fermented and aged in “tonneaux”. A wine of balance and ease, to be paired and drunk particularly around the table.

Such wines are hardly influenced by climatic conditions, being probably born to take advantage of its extreme phenomenon. But in 2009 it has been particularly easy to pick fresh rot on berries still rich of pulp, thanks to a favorable variability of weather at the end of November.



**Varietal:** Trebbiano and Malvasia  
**Vineyard:** “Poggio Piglia” of Montepulciano / 2ha.  
**Production:** 2.500 bottiglie  
**Maturation:** 18 months in “tonneaux”  
**Bottle Refinement:** 6 months,  
**Drink Through:** 8-10 years  
**Service Temperature:** 16°-18° C. / 62°-64° F.  
**Closure:** Natural Cork  
**Bottle:** Bordeaux 350gr. (500ml)  
**Sizes:** 500ml  
**First Vintage:** 2006

**Alcol:** 13,0  
**Residual Sugar:** 86g/lt  
**Ph:** 3,87  
**Total Acidity:** 5,80

**Gambero Rosso - 2 Bicchieri**

**Veronelli Guida Oro – Due Stelle (87)**



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