



SALCHETO

TOSCANA

OBVIUS BIANCO Toscana Bianco I.G.T. 2016

Trebbiano from the Poggio Piglia estate, blended with some Vermentino made in collaboration with the biodynamic estate Incontri from Suvereto. Interpreted through stainless steel fermentation and maturation and unfiltered, for an "all fruit" experience made even more attractive by the use of grapes only (no added sulfites, yeasts, tannins, or anything else you can imagine).

Innovative thus so simple to understand, this wine 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 2016 vintage is the first release for this wines which also represents the first dry white of the estate.

Varietal: Trebbiano 75%, Vermentino 25%
Vineyards: "Poggio Piglia" - Chiusi
"Incontri" - Suvereto
Production: 8.000 bottles/year
Maturation: 3 months in stainless steel
Bottle Refinement: 3 months
Drink Through: 2-3 years
Service Temperature: 14°- 16° C.
Closure: Screwcap
Bottle: Std. Bourgogne 395gr. (750ml)
Sizes: 750ml
First Vintage: 2016

Alcohol: 13
Dry Extract: 19,40
Ph: 3,30
Total Acidity: 5,70
Phenols: 811
Color Tonality: nd
Color Intensity: nd
Residual Sugar: 1,32



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