



SALCHETO

TOSCANA

VINCAIA NOBILE di Montepulciano D.O.C.G. 2016

Vincaia is a Nobile di Montepulciano, Sangiovese 100%, fermenting in our pressure based vats and ageing 12 months in tonneaux and 12 in glass, for a rounder and fresher experience.

2016 was a kind of "old school" vintage: a regular season, slightly late maturation and a season finale with some rain. The result is a more elegant Sangiovese than ever which enhances its earthy and spicy tones.

Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 15 ha - 37 acres
Production: 14.000 bottles
Maturation: 12 months in tonneaux
Bottle Refinement: 12 months
Drink Through: 8-10 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Natural Cork
Bottle: Toscanella 360gr. (750ml)
Formati: 750ml / 375ml / 1500ml / 3lt / 5lt / 18lt
First Vintage: 2014

Alcohol: 13,5
Dry Extract: 29,80
Ph: 3,54
Total Acidity: 5,71
Phenols: 3745
Color Tonality: 0,81
Color Intensity: 7,80
Residual Sugar: 1,31



2014 Vintage Red Wine of the Year – Meininger Weinwirtschaft
2015 Vintage Wine Spectator - 94 points

"Aromas of green tomato and tomato leaf segue into plum and cherry flavors in this concentrated red. Leather, iron and sanguine notes chime in as this cruises to a lingering after taste. Shows terrific intensity and balance." Bruce Sanderson



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources