



SALCHETO

TOSCANA

VINCAIA NOBILE di Montepulciano D.O.C. 2017

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.

2017 was more than ever an hot and dry year and its wines are full-bodied but soft. The alcoholic gradations are sustained but without lack of balance and drinkability also thanks to Salcheto's pedoclimate, capable of providing freshness to the wines with its clay soils and the strong temperature ranges.

Varietal: Prugnolo Gentile 100%
Vineyard: Salcheto - Montepulciano 15 ha - 37 acres.
Production: 15.500 bottles
Maturation: 12 months "tonneaux"
Bottle Refinement: 12months
Drink Through: 8-10 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Natural Cork
Bottle: Toscanella 360gr. (750ml)
Sizes: 750ml / 375ml / 1500ml / 3lt / 5lt
First Vintage: 2017

Alcohol: 13,5
Dry Extract: 30,12
Ph: 3,58
Total Acidity: 5,14
Phenols: 4465
Color Tonality: 0,88
Color Intensity: 7,90
Residual Sugar: 1,19

Gambero Rosso - Three Glasses

Wine Enthusiast: 94 points

Wine Spectator: 90 points

Wine Advocate: 90 points

Decanter: 90 points. Salcheto checks a lot of boxes. The winery is powered by renewable energy, water waste is 100% recycled, there are no added sulphites during vinification and the entire production is certified organic and packaged in light weight bottles. Above all, the Nobile tastes delicious. It is clean and immediately appealing offering complex cedar, earth, tea and balsamic nuances atop forest fruit. Full-bodied and full of character, it is rich yet fresh and seductively textured with polished tannins. A great success for this challenging vintage. Drinking Window 2020 - 2030



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources