



SALCHETO

TOSCANA

VINCO ROSSO di Montepulciano D.O.C. 2018

Vinco is a Rosso di Montepulciano, made of 80% of Sangiovese, 10% Canaiolo and 10% Merlot, fermenting and ageing only in stainless with the punch of a young and full fruit experience

The 2018 vintage showed out to be quiet "classical", having been relatively fresh and rainy both in spring than summer; its wines turned out to be pretty balanced and elegant.

Varietal: Sangiovese 80%, Canaiolo (10%), Merlot (10%)

Vineyard: "Salcheto" - Montepulciano / 5 ha. - 12 acres

Production: 9.000 bottles

Maturation: 4 months in steel

Bottle Refinement: 3 months

Drink Througha: 3-5 years

Service Temperature: 18°-20° C. / 64°-68° F.

Closure: Bioplastic

Bottle: Toscanella 360gr. (750ml)

Sizes: 750ml / 375ml

First Vintage: 2017

Alcohol: 13

Dry Extract: 26,40

Ph: 3,52

Total Acidity: 5,48

Phenols: 3120

Color Tonality: 0,81

Color Intensity: 7,40

Residual Sugar: 1,15



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources