



# SALCHETO

TOSCANA

## SOLOWINE - Table Wine

An **ORGANIC TABLEWINE**, free of any appellation and vintage, to simply concentrate on what is inside, not only in terms of style. More freedom in producing SoloWine means also more quality in each glass of wine at the same price point. The main varietal is Sangiovese and the aging of an average of 12 months is partially made in wood barrels

**THE ECO - PACK:** The box is made with ZERO Plastic (no extra handles), from certified FSC materials sourced only from responsibly managed forests and is printed with solvent-free water colors. This further adds ecological value to a packing already able to reduce its Carbon Footprint by nearly 49% (total average emissions compared to a standard glass bottle).



**Varietal:** Mainly Sangiovese blended with white varieties too  
**Production:** 9000 boxes  
**Maturation:** 12 months, 70% Steel, 30% Wood Barrels  
**Drink Through:** 1 year  
**Service Temperature:** 12°-14° C.  
**Sizes:** 3lt

**Alcol:** 13  
**Dry Extract:** 27,20  
**Ph:** 3,61  
**Total Acidity:** 5,30  
**Phenols:** 2980  
**Color Tonality:** 0,83  
**Color Intensity:** 6,95  
**Residual Sugar:** 1,12

## Negative Carbon Footprint

**-0,119Kg CO2Eq / lt**  
(estimation based on 2019 report)

**-70,6% compared to bottle**  
(based on destination Londra GB)

**Gilbert et Gaillard: 92 Points**



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources