



SALCHETO

TOSCANA

NOBILE di Montepulciano D.O.C.G. 2018

From the Sangiovese Prugnolo Gentile vineyards, one bottle per plant, it ferments in wood and ages in large and small oak barrels for 18 months to then refine at least 6 months in the bottle.

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

Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 15 ha - 37 acres
Production: 150.000 bottles
Maturation: 18 months, 70% "botte" 30% "tonneaux"
Bottle Refinement: 6 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: 1990

Alcohol: 13,5
Dry Extract: 29,46
Ph: 3,51
Total Acidity: 5,28
Phenols: 3164
Color Tonality: 0,91
Color Intensity: 6,20
Residual Sugar: 0,92

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



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources