



SALCHETO

TOSCANA

SALCO Nobile di Montepulciano D.O.C.G. 2016

From the most mature plots in the vineyards of the company, the “Salco” (2ha/5 acres) and the “Laghetto” (3,5 ha/8 acres), Salco is produced thanks to a clone of Sangiovese Prugnolo Gentile that at each vintage reaches with ease a slight over ripeness. After maturing 2 years in wood, it is refined up to 4 years in our cellar.

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

Varietal: Prugnolo Gentile 100%

Vineyards: “Salcheto” - Montepulciano / 5,5 ha.- 13 acres

Production: 14.000 bottles

Maturation: 24 months, 30% “botte” 70% “tonneaux”

Bottle Refinement: 36 months

Drink Through: 12-15 years

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

Closure: Natural Cork

Bottle: Std. Bordeaux 400gr. (750ml.)

Sizes: 750ml / 1500ml / 3lt / 5lt

First Vintage: 1999

Alcohol: 14

Dry Extract: 31,66

Ph: 3,61

Total Acidity: 5,05

Phenols: 4102

Color Tonality: 0,84

Color Intensity: 8,57

Residual Sugar: 1,23



Wine Enthusiast: 94 points

Ripe plum, baking spice, menthol and new leather are just some of the aromas you’ll find on this fantastic Sangiovese. On the elegantly structured, delicious palate, notes of ground pepper and licorice accent a core of juicy black cherry and crushed raspberry set against a backbone of taut, refined tannins. Fresh acidity keeps it nicely balanced. Drink 2024–2034.

KERIN O’KEEFE



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources