



# SALCHETO

TOSCANA

## OBVIUS BIANCO Toscana Bianco I.G.T. 2020

Trebbiano from the Poggio Piglia estate, blended with some Vermentino made in collaboration with the biodynamic estate Incontri from Suvereto. Interpreted through stainless steel fermentation and maturation and unfiltered, for an "all fruit" experience made even more attractive by the use of grapes only (no added sulfites, yeasts, tannins, or anything else you can imagine).

Innovative thus so simple to understand, this wine is willing to explore new fields of taste, but in a modern cultural environment, where precision of scents, redox and volatile stability and the overall reliability of the wine over time are essential elements. The 2020 vintage was simply as complicated as its time: late frosts, humid spring, summer with peaks of extreme heat and hail, with a rainy season finale. But stubbornness and experience have brought us wines that are nevertheless generous and balanced.

**Varietal:** Trebbiano 75%, Vermentino 25%

**Vineyards:** "Poggio Piglia" - Chiusi  
"Incontri" - Suvereto

**Production:** 8.000 bottles

**Maturation:** 4 months, 70% in stainless steel,  
30% in wood

**Bottle Refinement:** 3 months

**Drink Through:** 2-3 years

**Service Temperature:** 14°- 16° C.

**Closure:** Screwcap

**Bottle:** Std. Bourgogne 395gr. (750ml)

**Sizes:** 750ml

**First Vintage:** 2016

**Alcohol:** 13

**Dry Extract:** na

**Ph:** 3,43

**Total Acidity:** 5,36

**Phenols:** na

**Color Tonality:** na

**Color Intensity:** na

**Residual Sugar:** 1,30



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources