



SALCHETO

TOSCANA

ROSSO di Montepulciano D.O.C. 2020

Produced with grapes from the youngest vineyards of the Montepulciano estate, as well as with dedicated first selections, it matures in stainless steel vats only.

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: Sangiovese 85%, Canaiolo 8%, Merlot 7%
Vineyard: "Salcheto" - Montepulciano / 5 ha. - 12 acres
Production: 60.000 bottles
Maturation: 4 months in steel
Bottle Refinement: 3 months
Drink Through: 3-5 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Bioplastic
Bottle: Toscanella 360gr. (750ml)
Sizes: 750ml / 375ml
First Vintage: 1992

Alcohol: 13
Dry Extract: 26,50
Ph: 3,61
Total Acidity: 4,95
Phenols: 2980
Color Tonality: 0,95
Color Intensity: 8,23
Residual Sugar: 1,23



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources