



SALCHETO

RISERVA Vino Nobile di Montepulciano D.O.C.G. 2016

Vinified through the ancient "Governo Toscano" method with Sangiovese Prugnolo Gentile grapes slightly over-ripe by drying, it ages for 24 months in barrels, large and small, and then refines at least 12 months in glass.

2016 was a kind of "old school" vintage: a regular season, 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 95%, Colorino 5%
Vineyards: "Salcheto" - Montepulciano / 15 ha - 37 acres
Production: 18.000 bottles
Maturation: 24 months, 70% "botte" 30% "tonneaux"
Bottle Refinement: 12 months
Drink Through: 10-12 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Natural Cork
Bottle: Toscanella 360gr. (750ml.)
Sizes: 750ml / 1500ml
First Vintage: 2010

Alcohol: 14
Dry Extract: 31,80
Ph: 3,55
Total Acidity: 5,28
Phenols: 3450
Color Tonality: 0,86
Color Intensity: 7,92
Residual Sugar: 2,64

Wine hunter Award: Gold Medal

Wine Spectator: 94 points and #26 of the TOP100

Wine Enthusiast: 94 points

Medaglia D'oro Mundus Vini Meiningen 2021

Aromas of plum, violet and tobacco are front and center along with a whiff of camphor on this fragrant, savory red. The smooth, enveloping palate has a weightless quality, featuring spiced blueberry, dried cherry and licorice framed in tightly knit but elegant tannins. Drink through 2031.

KERIN O'KEEFE



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources