



# SALCHETO

TOSCANA

## NOBILE di Montepulciano D.O.C.G. 2019

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 2019 vintage is fresh and intense, due to a pretty classic climate, able though to push the fruit until a good maturation.

**Varietal:** Prugnolo Gentile 100%

**Vineyards:** "Salcheto" - Montepulciano / 22,5 ha - 56 acres

**Production:** 165.000 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:** 14

**Dry Extract:** 30,51

**Ph:** 3,56

**Total Acidity:** 5,15

**Phenols:** 3220

**Color Tonality:** 0,97

**Color Intensity:** 7,30

**Residual Sugar:** 0,88

### VINTAGE 2018

**Weinwirtschaft #6 Finest 100**

**Wine Spectator: 90 points**

**Falstaff: 91 points**

**Gilbert & Gaillard: 91 points**

**Eros Teboni: 90 points**

**Decanter: 95 points** Appealing from the get-go, this 100% Sangiovese smells of summer's bounty with cherry, plum, blackberry and strawberry. Hints of flint, iron and garden herbs provide nuance. The palate is fruit-laden but not heavy, and there is lovely freshness. Dry, linear tannins are sandy in texture and speak to the wine's serious side. Drinking Window 2022 - 2028

MICHAELA MORRIS



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources