



SALCHETO

TOSCANA

OBVIUS BIANCO Toscana Bianco I.G.T. 2021

Trebbiano from the Poggio Piglia estate, blended with the estate Greppiano from Lamporecchio. 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. Vintage 2021 has been characterized, once again, by intense climatic phenomenon such as frost and drought. Its wines are proposing a robust and intense experience.

Varietal: Trebbiano 75%, Vermentino 25%
Vineyards: "Poggio Piglia" - Chiusi / 1ha - 2,5 acres
"Greppiano" - Lamporecchio / 1ha - 2,5 acres
"Greppo" - Abbadia di Montepulciano / 1ha - 2,5 acres
Production: 12.000 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: 13,5
Dry Extract: na
Ph: 3,32
Total Acidity: 5,06
Phenols: na
Color Tonality: na
Color Intensity: na
Residual Sugar: 1,30

VINTAGE 2020

Autochtona Awards AAAA
Gilbert & Gaillard GOLD Medal
Decanter Silver 90



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources