



# SALCHETO

TOSCANA

## SALCO Nobile di Montepulciano D.O.C.G. 2017

From the most mature plots in the vineyards of the company, the "Salco" (2 ha/5 acres) and the "Laghetto" (3,5 ha/8 acres), Salco is produced thanks to a clone of Sangiovese Prugnolo Gentile that at each vintage reaches with ease a slight over ripeness. After maturing 2 years in wood, it is refined up to 4 years in our cellar

The 2017 was more than ever an hot and dry year and its wines are full-bodied but soft. The alcoholic gradations are sustained but without lack of balance and drinkability also thanks to Salcheto's pedoclimatic, capable of providing freshness to the wines with its clay soils and the strong temperature ranges.

**Varietal:** Prugnolo Gentile 100%

**Vineyards:** "Salcheto"- Montepulciano / 5,5 ha.- 13 acres

**Production:** 13.000 bottles

**Maturation:** 24 months, 30% "botte" 70% "tonneaux"

**Bottle Refinement:** 36 months

**Drink Through:** 12-15 years

**Service Temperature:** 18°-20° C. / 64°-68° F.

**Closure:** Natural Cork

**Bottle:** Std. Bordeaux 400gr. (750ml.)

**Sizes:** 750ml / 1500ml / 3lt / 5lt

**First Vintage:** 1999

**Alcohol:** 14

**Dry Extract:** 31,50

**Ph:** 3,60

**Total Acidity:** 5,15

**Phenols:** 3220

**Color Tonality:** 0,94

**Color Intensity:** 7,10

**Residual Sugar:** 1,10



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources