



SALCHETO

TOSCANA

OBVIUS ROSSO 2020 - Rosso di Toscana I.G.T.

An important wine, but young and made of grapes only. The first selections of our “en gobelet” vines of Trequanda, as interpreted through stainless steel fermentation and maturation, for an “all fruit” experience made even more attractive by the fact of using only grapes (no added sulfites, selected yeasts, tannins or whatever else imaginable)

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. 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 100%

Vineyards: “Greppo” - Abbadia di Montepulciano
2 ha. - 5 acres

Production: 8.000 bottles

Maturation: 4 months in steel

Bottle Refinement: 6 months

Drink Through: 5-7 years

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

Closure: Screwcap

Bottle: Std. Bourgogne 395gr. (750ml)

Sizes: 750ml

First Vintage: 2012

Alcohol: 14

Dry Extract: 32,20

Ph: 3,66

Total Acidity: 5,13

Phenols: 3050

Color Tonality: 0,74

Color Intensity: 8,48

Residual Sugar: 1,10



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources