



SALCHETO

TOSCANA

ROSSO di Montepulciano D.O.C. 2021

Produced with grapes from the youngest vineyards of the Montepulciano estate, as well as with dedicated first selections, it matures in stainless steel vats only.

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: Sangiovese 85%, Canaiolo 8%, Merlot 7%
Vineyard: "Salcheto" - Montepulciano / 5 ha. - 12 acres
Production: 46.000 bottles
Maturation: 4 months in steel
Bottle Refinement: 3 months
Drink Through: 3-5 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Bioplastic
Bottle: Toscanella 360gr. (750ml)
Sizes: 750ml / 375ml
First Vintage: 1992

Alcohol: 13
Dry Extract: 28,70
Ph: 3,65
Total Acidity: 4,84
Phenols: 3023
Color Tonality: 0,88
Color Intensity: 8,45
Residual Sugar: 1,31



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources