



# SALCHETO

TOSCANA

## VECCHIE VITI DEL SALCO Nobile di Montepulciano D.O.C.G. 2019

Made from the oldest vines of the Salco vineyard, the most mature and important of our estate. A field of 2ha, with vines of 29-31 years of age, entirely cultivated with a clone of Sangiovese Prugnolo Gentile selected at the winery that at each harvest easily reaches a slight overripe. After 2 years of wood it ages up to 2 years in bottle before being put on the market. This wine, son of the historical experience made over the Salco vineyard, is also dedicated to the Alliance Vinum project, the union of six great Vino Nobile producers, aimed at the growth of individuals and of the whole territory.

The 2019 vintage is a really interesting one thanks to an ideal climate: a harsh winter and a warm summer but with some rain, even in the delicate stage of final maturation, although never exceeding. Finally a really good millesime, bringing together freshness and elegance with a full and intense fruit.

**Varietal:** Prugnolo Gentile 100%  
**Vineyards:** "Salcheto" - Montepulciano / 2 ha. - 5acres  
**Production:** 3.000 bottles  
**Maturation:** 24 months, 50% "botte" 50% "tonneaux"  
**Bottle Refinement:** 24 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:** 2015

**Alcohol:** 15  
**Dry Extract:** 28,54  
**Ph:** 3,62  
**Total Acidity:** 5,03  
**Phenols:** 3609  
**Color Tonality:** 1,11  
**Color Intensity:** 8,54  
**Residual Sugar:** 1,55



VINTAGE 2017

**Wine Enthusiast:** 95 punti

**Falstaff:** 95 punti

**Eros Teboni Wine Journal:** 92 punti



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources