



# SALCHETO

TOSCANA

## ROSSO di Montepulciano D.O.C. 2022

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 2022 is marked by a new but nearly consolidated climatic condition, characterized by extreme heat and drought, albeit alleviated by an almost ideal end of season. The wines, while managing to maintain the right freshness, are once again intense and robust.

**Varietal:** Sangiovese 85%, Canaiolo 8%, Merlot 7%  
**Vineyard:** "Salcheto" - Montepulciano / 8 ha. - 20 acres  
**Production:** 48.000 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:** Salcheto Light Bordeaux 370gr.  
**Sizes:** 750ml / 375ml  
**First Vintage:** 1992

**Alcohol:** 13,5  
**Dry Extract:** 29,20  
**Ph:** 3,69  
**Total Acidity:** 4,96  
**Phenols:** 3108  
**Color Tonality:** 0,89  
**Color Intensity:** 8,28  
**Residual Sugar:** 0,82



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources