



SALCHETO

TOSCANA

OBVIUS BIANCO Toscana Bianco I.G.T. 2022

Trebbiano from the Poggio Piglia estate, blended with Vermentino made in collaboration with the estate Greppiano from Lamprecchio. Interpreted through stainless steel fermentation and maturation and unfiltered, for an "all fruit" experience made even more attractive by the use of grapes only (no added sulfites, yeasts, tannins, or anything else you can imagine).

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 2022 vintage 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: Trebbiano 75%, Vermentino 25%

Vineyards: "Poggio Piglia" - Chiusi / 1ha - 2,5 acres

"Greppiano" - Lamporecchio / 1ha - 2,5 acres

"Greppo" - Abbadia di Montepulciano / 1ha - 2,5 acres

Production: 10.000 bottles

Maturation: 4 months, 70% in stainless steel,
30% in wood

Bottle Refinement: 3 months

Drink Through: 2-3 years

Service Temperature: 14° - 16° C.

Closure: Screwcap

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

Sizes: 750ml

First Vintage: 2016

Alcohol: 13

Dry Extract: na

Ph: 3,41

Total Acidity: 5,12

Phenols: na

Color Tonality: na

Color Intensity: na

Residual Sugar: 1,33



VINTAGE 2020

Autochtona Awards AAAA

Gilbert & Gaillard GOLD Medal

Decanter Silver 90



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources