



# SALCHETO

## OBVIUS ROSATO Rosato di Toscana IGT 2022

A blend of the three estates Salcheto, Poggio Piglia and Il Greppo, mostly Sangiovese interpreted through fermentation and maturation in steel and unfiltered, 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 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:** Sangiovese 90%, Canaiolo Nero, Mammolo, Merlot 10%

**Vineyards:** "Salcheto" - Montepulciano

"Poggio Piglia" - Chiusi

"Il Greppo" - Abbadia di Montepulciano

**Production:** 8.000 bottles

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

**Bottle Refinement:** 3 months

**Drink Through:** 2-3 years

**Service Temperature:** 14°-16° C. / 58°- 64° F

**Closure:** Screw Cap

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

**Sizes:** 750ml

**First Vintage:** 2013

**Alcohol:** 13

**Dry Extract:** na

**Ph:** 3,38

**Total Acidity:** 5,41

**Phenols:** na

**Color Tonality:** na

**Color Intensity:** na

**Residual Sugar:** 1,12



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources