



SALCHETO

TOSCANA

NOBILE di Montepulciano D.O.C.G. 2020

From the Sangiovese Prugnolo Gentile vineyards, one bottle per plant, it ferments in wood and ages in large and small oak barrels for 18 months to then refine at least 6 months in the bottle.

The 2020 vintage was simply as complicated as its time: late frosts, humid spring, summer with peaks of extreme heat and hail, with a rainy season finale. But stubbornness and experience, together with nature's magic, have brought us wines that are nevertheless profound and round, although turned to the subtle side of wine.

Varietal: Prugnolo Gentile 100%

Vineyards: "Salcheto" - Montepulciano / 22,5 ha - 56 acres

"Greppo" - Abbadia di Montepulciano / 3 ha - 7 acres

Production: 120.000 bottles

Maturation: 18 months, 70% "botte" 30% "tonneaux"

Bottle Refinement: 6 months

Drink Through: 8-10 years

Service Temperature: 18°-20° C. / 64°-68° F.

Closure: Natural Cork

Bottle: Salcheto Light Bordeaux (370gr. - 750ml)

Sizes: 750ml / 375ml / 1500ml / 3lt / 5lt / 18lt

First Vintage: 1990

Alcohol: 13,5

Dry Extract: 26,40

Ph: 3,59

Total Acidity: 4,95

Phenols: 2951

Color Tonality: 1,05

Color Intensity: 5,88

Residual Sugar: 1,25

VINTAGE 2019

Mundus Vini 85

Decanter 86

Wine Spectator 89

Wine Hunter GOLD medal

Gilbert & Gaillard 92

Luca Maroni 90

Vini buoni 4 corone

WinesCritic.com 93

Falstaff 92

Vinous Galloni Dusty dried flowers, crushed rocks, lavender and red currants can all be found as the 2019 Nobile di Montepulciano opens in the glass. This floods the palate with silky textural waves contrasted by tart wild berry fruits and a salty sensation brought on by pronounced minerality toward the close. The result is both savory and sweet and full of zesty tension, as the 2019 finishes with a bitter cherry pit twang. (ERIC GUIDO - VINOUS ANTONIO GALLONI)



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources