



# SALCHETO

TOSCANA

## SALCO Nobile di Montepulciano D.O.C.G. 2018

From the most mature plots in the vineyards of the company, the "Salco" (2 ha/5 acres) and the "Laghetto" (3,5 ha/8 acres), Salco is produced thanks to a clone of Sangiovese Prugnolo Gentile that at each vintage reaches with ease a slight over ripeness. After maturing 2 years in wood, it is refined up to 4 years in our cellar.

The 2018 vintage showed out to be quite "classical", having been relatively fresh and rainy, both in spring than summer: Its wines turned out to be pretty balanced and elegant.

**Varietal:** Prugnolo Gentile 100%

**Vineyards:** "Salcheto" - Montepulciano / 5,5 ha. - 13 acres

**Production:** 13.000 bottles

**Maturation:** 24 months, 30% "botte" 70% "tonneaux"

**Bottle Refinement:** 36 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:** 1999

**Alcohol:** 13,5

**Dry Extract:** 29,80

**Ph:** 3,46

**Total Acidity:** 5,21

**Phenols:** 3059

**Color Tonality:** 0,81

**Color Intensity:** 7,18

**Residual Sugar:** 0,83



### VINTAGE 2017

#### Wine Enthusiast: 91 punti

Wild berry, pipe tobacco and blue flower aromas waft out of the glass. Juicy and polished, the linear palate offers tart pomegranate, orange zest and star anise alongside bright acidity and lithe tannins before closing on a hint of coffee bean. Drink through 2025.

KERIN O'KEEFE



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources