



SALCHETO

TOSCANA

VECCHIE VITI DEL SALCO Nobile di Montepulciano D.O.C.G. 2018

Made from the oldest vines of the Salco vineyard, the most mature and important of our estate. A field of 2ha, with vines of 29-31 years of age, entirely cultivated with a clone of Sangiovese Prugnolo Gentile selected at the winery that at each harvest easily reaches a slight overripe. After 2 years of wood it ages up to 2 years in bottle before being put on the market. This wine, son of the historical experience made over the Salco vineyard, is also dedicated to the Alliance Vinum project, the union of six great Vino Nobile producers, aimed at the growth of individuals and of the whole territory.

The 2018 vintage showed out to be quite "classical", having been relatively fresh and rainy, both inspiring than summer. This brought us a wine marked by balance and elegance but thanks to the old vines of this vineyard also particularly deep.



Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 2 ha. - 5acres
Production: 3.600 bottles
Maturation: 24 months, 50% "botte" 50% "tonneaux"
Bottle Refinement: 24 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: 2015

Alcohol: 13,5
Dry Extract: 30,18
Ph: 3,43
Total Acidity: 5,21
Phenols: 2980
Color Tonality: 0,86
Color Intensity: 7,18
Residual Sugar: 0,95



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources