



SALCHETO

TOSCANA

RISERVA Vino Nobile di Montepulciano D.O.C.G. 2020

Vinified through the ancient “Governo Toscano” method with Sangiovese Prugnolo Gentile grapes slightly over-ripe by drying, it ages for 24 months in barrels, large and small, and then refines at least 12 months in glass

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 95%, Colorino 5%
Vineyards: “Salcheto” - Montepulciano / 22,5 ha - 56 acres
Production: 20.000 bottles
Maturation: 24 months, 70% “botte” 30% “tonneaux”
Bottle Refinement: 12 months
Drink Through: 10-12 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Natural Cork
Bottle: Salcheto Light Bordeaux 370gr.
Sizes: 750ml / 1500ml
First Vintage: 2010

Alcohol: 14
Dry Extract: 31
Ph: 3,58
Total Acidity: 5,73
Phenols: 3233
Color Tonality: 0,89
Color Intensity: 7,81
Residual Sugar: 1,58

VINTAGE 2019

Wine Enthusiast: 94pts

James Suckling: 92pts

Vinous: 92pts

The Wine Journal: 92pts

Black cherry and raspberry are on the nose, with an herbal, medicinal component expressed in a last aroma of salted black licorice. The palate stays earthy and herbal but brings in dark chocolate and a peppery heat with grippy tannins.

DANIELLE CALLEGARI



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources