SALCHETO

TOSCANA

OBVIUS BIANCO Toscana Bianco I.G.T. 2024

Trebbiano from the Poggio Piglia estate, blended with Vermentino made in collaboration with the estate Greppiano from Lamprecchio. Interpreted through stainless steel fermentation and maturation and unfiltered, for an "all fruit" experience made even more attractive by the use of grapes only (no added sulfites, yeasts, tannins, or anything else you can imagine).

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.
In vintage 2024, climate change has manifested itself newly: the prolonged extreme summer heat led plants to limit the ripening of the fruits, giving wines less bodied than usual but well marked on freshness and balance.



Varietal: Trebbiano 75%, Vermentino 25%
Vineyards: "Poggio Piglia" - Chiusi / 1ha - 2,5 acres
"Greppiano" - Lamporecchio / 1ha - 2,5 acres
"Greppo" - Abbadia di Montepulciano / 1ha - 2,5 acres
Production: 8.000 bottles
Maturation: 4 months, 70% in stainless steel, 30% in wood
Bottle Refinement: 3 months
Drink Through: 2-3 years
Service Temperature: 14°- 16° C.
Closure: Screwcap
Bottle: Std. Bourgogne 395gr. (750ml)
Sizes: 750ml
First Vintage: 2016

Alcohol: **12,5**
Dry Extract: **na**
Ph: **3,56**
Total Acidity: **na**
Phenols: **na**
Color Tonality: **na**
Color Intensity: **na**
Residual Sugar: **1,21**

VINTAGE 2022

WIne Enthusiast 92pts
Vinous Eric Guido 88pts
Guida Bio 4 foglie

The winery integrated sustainability management is certified

ORGANIC WINE

Wood materials are from responsible sources

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