SALCHETO

TOSCANA

ROSSO di Montepulciano D.O.C. 2024

Produced with grapes from the youngest vineyards of the Montepulciano estate, as well as with dedicated first selections, it matures in stainless steel vats only.

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: Sangiovese 85%, Canaiolo 8%, Merlot 7%
Vineyeard: "Salcheto" - Montepulciano / 8 ha. - 20 acres
Production: 35.000 bottles
Maturation: 4 months in steel
Bottle Refinement: 3 months
Drink Througha: 3-5 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Bioplastic
Bottle: Salcheto Light Bordeaux 370gr.
Sizes: 750ml / 375ml
First Vintage: 1992

Alcohol: **13**
Dry Extract: **28,68**
Ph: **3,67**
Total Acidity: **4,76**
Phenols: **2960**
Color Tonality: **4,44**
Color Intensity: **0,78**
Residual Sugar: **0,78**

The winery integrated sustainability management is certified

ORGANIC WINE

Wood materials are from responsible sources

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