SALCHETO

VERNACCIA di San Gimignano D.O.C.G. 2025

Born from our Cuore Nobile growers' network, where we join forces with other farmers in the name of quality and certified corporate sustainability. The vineyards and the winery are those of Casa Lucii in San Gimignano; the wine is 100% Vernaccia and ages for at least one year between concrete tanks and bottle.

Here is another vintage, 2025, in which climate change made itself felt through new experiences. Storms of light and heat led some vineyards to yield grapes with a decidedly robust profile, while heavy late-summer rains in other areas gave fresh, medium-bodied wines. Two almost opposite harvests in one, and we growers mediating in the glass to keep offering vibrant emotions.



Varietal: Vernaccia 100%
Vineyards: "Casa Lucii"- San Gimignano / 18ha – 45 acres
Production: 35.000 bt.
Maturation: 9 months in cement
Bottle Refinement: 3 months
Drink Through: 3-5 years
Service Temperature: 14°-16° C. / 57°-61° F.
Closure: Bioplastic
Bottle: Salcheto Light Bordeaux (370gr.)
Sizes: 750ml
First Vintage: 2024

Alcohol: **12,5**
Ph: **3,35**
Total Acidity: **4,95**
Residual Sugar: **0,28**

VINTAGE 2024
Vinous 91 pts

The winery integrated sustainability management is certified

ORGANIC WINE

Wood materials are from responsible sources

The farmers union that makes us stronger

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