SALCHETO

TOSCANA

RISERVA Vino Nobile di Montepulciano D.O.C.G. 2021

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 2021 vintage has been characterized, once again, by intense climatic phenomenon such as frost and drought. Its wines are proposing a robust and intense experience.



Varietal: Prugnolo Gentile 95%, Colorino 5%
Vineyards: "Salcheto" - Montepulciano / 22,5 ha - 56 acres
Production: 19.000 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: **29,92**
Ph: **3,44**
Total Acidity: **5,96**
Phenols: **4002**
Color Tonality: **0,92**
Color Intensity: **8,24**
Residual Sugar: **2,33**

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

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