SALCHETO

TOSCANA

ROSSO di Montepulciano D.O.C. 2025

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.

Here's another vintage, 2025, exploring new climatic frontiers with equally new expressions in the glass. Storms of light and heat have marked some of the harvests, resulting in high concentrations and wines with a rich, robust profile. Heavy late-summer rains, on the other hand, have brought fresh, medium-bodied wines to those typically more vigorous areas. Two almost opposite harvests in one, and we, as winemakers, are balancing both in the glass to continue offering vibrant emotions.

Varietal: Sangiovese 85%, Canaiolo 8%, Merlot 7%
Vineyeard: "Salcheto" - Montepulciano / 8 ha. - 20 acres
Production: 40.000 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: **31,05**
Ph: **3,68**
Total Acidity: **4,71**
Phenols: **3.087**
Color Tonality: **0,98**
Color Intensity: **5,10**
Residual Sugar: **0,81**



The winery integrated sustainability management is certified

ORGANIC WINE

Wood materials are from responsible sources

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