SALCHETO

TOSCANA

NOBILE di Montepulciano D.O.C.G. 2023

From the Sangiovese Prugnolo Gentile vineyards, one bottle per plant, it ferments in wood and ages in large and small oak barrels for 18 months to then refine at least 6 months in the bottle.

In 2023, very few wines were produced, due to the extreme spring rain and the dry and hot late summer. We only made Chianti and vintage Nobile, also because the harvest lent itself well to fresh and relatively easy-drinking wines for each category. The quality of this Nobile, which also includes grapes from our crus, is rewarded both in terms of depth and finesse of its texture.



Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 22,5 ha - 56 acres
"Greppo" – Abbadia di Montepulciano / 9 ha. – 22 acres
Production: 120.000 bottles
Maturation: 18 months, 70% "botte" 30% "tonneaux"
Bottle Refinement: 6 months
Drink Through: 8-10 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Natural Cork
Bottle: Salcheto Light Bordeaux (370gr. - 750ml)
Sizes: 750ml / 375ml / 1500ml / 3lt / 5lt / 18lt
First Vintage: 1990

Alcohol: **13,5**
Dry Extract: **31,10**
Ph: **3,54**
Total Acidity: **5,88**
Phenols: **3810**
Color Tonality: **0,94**
Color Intensity: **8,38**
Residual Sugar: **0,45**

VINTAGE 2022

James Suckling 92pts

Focused and nicely structured, with aromas of red plums, forest floor, crushed violets and tobacco that carry into a medium to full-bodied palate. The tannins are firm but integrated, holding a vivid line of acidity that gives the finish clarity and tension. From organically grown grapes. Sustainable. Drink or hold.

The winery integrated sustainability management is certified

ORGANIC WINE

Wood materials are from responsible sources

SALCHETO Via di Villa Bianca, 15 / 53045 - Montepulciano (Siena) **tel** +39 0578 799031 **fax** +39 0578 799749 info@salcheto.it **SALCHETO.IT**