



# SALCHETO

TOSCANA

## OBVIUS Rosso di Montepulciano D.O.C. 2012

From the vineyards of "Vino Nobile", but young and made of grapes only. The first selections of our younger Prugnolo Gentile vines (the Sangiovese in Montepulciano), as interpreted through stainless steel fermentation and maturation, for an "all fruit" experience made even more attractive by the fact of using only grapes (no added sulfites, selected yeasts, tannins or whatever else imaginable).

This wine is willing to explore new fields of taste, but in a modern cultural environment, where precision of scents, redox and volatile stability and the overall reliability of the wine over time are essential elements. This was made possible by: a selection of high quality grapes with perfect skins; quickest delicate transportation to cellar and into vats; CO2 based fermenters developed at the winery (100% based on own gas/energy produced); ageing and bottling in total absence of oxygen, also thanks to the technical corks used. The wine was bottled on February 14, 2013 and has happily rested for 6 months in the cellar before its release, proving its great stability and evolving skills.

**Varietal:** Prugnolo Gentile 100%

**Vineyards:** "Salcheto" -  
Montepulciano / 15 ha.

**Production:** 20.000 bottles

**Maturation:** 4 months in steel

**Bottle Refinement:** 6 months

**Drink Through:** 5-7 years

**Service Temperature:** 18°-20° C. / 64°-68° F.

**Closure:** Micro Agglomerated Cork

**Bottle:** Std. Bordeaux 400gr. (750ml)

**Sizes:** 750ml / 375ml / 1500ml

**First Vintage:** 2012

**Alcohol:** 13,5

**Dry Extract:** 32,0

**Ph:** 3,64

**Total Acidity:** 6,08

**Phenols:** 4370

**Color Tonality:** 0,74

**Color Intensity:** 14,35



### Antonio Galloni - Vinous - 90 punti

"Another dark, juicy wine, the 2012 Rosso di Montepulciano Obvius fleshes out with surprising depth and volume for an entry-level wine. The fruit is very much on the dark side, but aging in steel maintains quite a bit of freshness. There is no shortage of intensity in the glass. This is a compelling Rosso di Montepulciano from Salcheto."



ORGANIC WINE



Salcheto calculates and certifies the Carbon Footprint of its wines, see the company website



The wood based materials of this wines' packaging is sourced from responsibly managed forests