



# SALCHETO

TOSCANA

## OBVIUS ROSATO Rosato di Toscana IGT 2018

A blend of the three estates Salcheto, Poggio Piglia and La Bandita, mostly Sangiovese interpreted through fermentation and maturation in steel and unfiltered, 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)

Innovative thus so simple to understand, 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. The 2018 vintage showed out to be quite “classical”, having been relatively fresh and rainy, both in spring than summer; Its wines turn out to be pretty balanced and elegant.

**Varietal:** Sangiovese 90%,  
Canaiolo Nero, Mammolo, Merlot 10%

**Vineyards:** “Salcheto” - Montepulciano,  
“Poggio Piglia” - Chiusi  
“La Bandita” - Trequanda

**Production:** 12.000 bottles

**Maturation:** 4 months, 70% in steel and 30% in wood

**Bottle Refinement:** 3 months

**Drink Through:** 2-3 years

**Service Temperature:** 14°-16° C. / 58°-64° F

**Closure:** Screw Cap

**Bottle:** Borgognotta 395gr. (750ml)

**Sizes:** 750ml

**First Vintage:** 2013

**Alcohol:** 12,5

**Dry Extract:** 25,31

**Ph:** 3,46

**Total Acidity:** 4,95

**Phenols:** 980

**Color Tonality:** 0,96

**Color Intesity:** 2,45

**Residual Sugar:** 1,05



### 2013 Vintage: Wine Spectator 90/100

“A hint of reduction gives way to smoky cherry, berry and saline flavors. This is rich, but also fresh and bone-dry. Offers fine balance and a long, minerally finish”. Bruce Sanderson



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources