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Salcheto, Home To The First “Off-Grid” Winery Releases Its First Wine “From Grapes Only,” Bringing It’s Efforts to Evolve Sustainability Into Taste And Quality

February 2014 - Salcheto Winery announces the U.S. launch of the 2012 vintage of “OBVIUS,” its first wine made exclusively “from grapes only.” OBVIUS is a wine designed to combine environmental sustainability with the quest for increased quality and innovation in taste and drinking pleasure. OBVIUS brings into the glass the positive force of a new sustainable agricultural model.

Winemaker Michele Manille states, *“To be successful, the wine must have a “redox” balance, i.e. not too many elements oxidized or reduced, a state in which oxygen plays a key role. A balance as “strong” as we have richness in wine (phenols...) and it will be microbiologically correct. We have therefore identified at each stage of the process a way to eliminate the risk of “breaking” this balance. In fact, we tried to get to the same point the modern theories have reached with interventions (selected yeasts, sulphur, tannins...) without any of them! And this trial taught us a lot.”*

2012 OBVIUS Rosso di Montepulciano:

- Grape Selection: High quality, the very first choice grapes, Sangiovese of the Vino Nobile.
- Transportation to the Cellar: The utmost care is taken to transport the grapes to the cellar immediately to ensure that the fruit is perfectly intact.
- Vinification: Specially developed vats that use the CO₂ produced by fermentation to make all pumping over and punch down in a closed microbiologically healthy environment, this is thanks to the same CO₂ acting as a disinfectant.
- Aging: Always in steel with maximum care as not to let oxygen in. It would not be possible to age it in wood without sulphur as wood transmits oxygen to the wine and the only way to counterbalance this oxidization would be by adding sulphur.

- Bottling: To process it in the total absence of oxygen, Salcheto acquired a state of the art, innovative machine and uses technical corks to ensure that oxygen is not introduced.

Manelli goes on to state, *“While this may seem to some like a wine left to chance, to us it seems like a great technical innovation. Will it be a great cultural innovation to propose an important wine to be drunk young and without wood aging? Will it propose a new flavor in the glass and a taste able to entertain you even more? It’s up to the consumer to answer this....”*

About Salcheto

Located in Montepulciano, approximately 75 miles southeast of Florence, Salcheto is modest in size with approximately 165 acres. Most of Salcheto’s vineyards are planted to the traditional native clone Prugnolo Gentile Sangiovese and Caniolo, within the Vino Nobile appellation that was designated DOC in 1964 and DOCG in 1984.

Eight years ago, Salcheto winemaker Michele Manelli began his quest for a dream cellar that would improve his wines while reducing energy consumption. With the 2011 harvest, Manelli and his team began to realize that dream with the first modern winery in Italy (possibly anywhere) to function totally “off-grid” (disconnected from any traditional power distribution networks) and using 54% less energy than conventional wineries to make their wine.

Manelli acquired Salcheto in 1997, and has since partnered with Luca De Feo and Ron Prashker. For the past ten years they have been experimenting, exploring and implementing ways to obtain the greatest expression and quality of their wines while advancing environmental improvements to the process.

Salcheto’s wines are available nationally in the United States through Massanois Imports LLC:

- Chianti Colli Senesi (DOCG) 85% Sangiovese, 15% Mammolo & Caniolo (\$13.99)
- Rosato 100% Sangiovese (\$18.99)
- Rosso di Montepulciano (DOC) 85% Prugnolo Gentile w/ Caniolo & Merlot (\$19.99)
- OBVIUS Rosso di Montepulciano (DOC) 100% Prugnolo Gentile (\$23.99)
- Vino Nobile di Montepulciano (DOCG) 100% Prugnolo Gentile (\$27.99)
- SALCO Vino Nobile di Montep.no (DOCG) 100% Prugnolo Gentile mature vines (\$75)

For more detailed information on the winery and images visit: www.salcheto.it.

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