



# SALCHETO

TOSCANA

## SALCO Nobile di Montepulciano D.O.C.G. 2012

From the most mature plots in the vineyards of the company, the "Salco" (2 ha/5 acres) and the "Laghetto" (3,5 ha/8 acres), Salco is produced thanks to a clone of Sangiovese Prugnolo Gentile that at each vintage reaches with ease a slight over ripeness. After maturing 2 years in wood, it is refined up to 4 years in our cellar.

The 2012 vintage was marked by those light and heat storms, quiet anticipated this time to early summer, which challenge the plant and its maturation path, thus offering plenty of generous fruit.

**Varietal:** Prugnolo Gentile 100%

**Vineyards:** "Salcheto" - Montepulciano / 5,5 ha. - 13 acres

**Production:** 12.000 bottles

**Maturation:** 24 months, 30% "botte" 70% "tonneaux"

**Bottle Refinement:** 48 months

**Drink Through:** 12-15 years

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

**Closure:** Natural Cork

**Bottle:** Std. Bordeaux 450gr. (750ml.)

**Sizes:** 750ml / 1500ml / 3lt / 5lt

**First Vintage:** 1999

**Alcohol:** 13,50

**Dry Extract:** 27,90

**Ph:** 3,64

**Total Acidity:** 5,98

**Phenols:** 3815

**Color Tonality:** 0,74

**Color Intensity:** 9,21

**Residual Sugar:** 0,8



## 92 Vinous Antonio Galloni

### Corona Vini Buoni d'Italia

"The 2012 Salco, 100% Prugnolo Gentile from the estate's oldest vines, is another wine that exudes depth. Dark red cherry, plum, scorched earth, licorice and dark spices infuse this intense, strapping VINO Nobile. Some rough edges remain, but there is certainly no shortage of either intensity or personality." Antonio Galloni



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