



# SALCHETO

TOSCANA

## SALCO Nobile di Montepulciano D.O.C.G. 2013

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 2013 is a vintage that surprised us all in the end, for better or for worse. The climatic discontinuity put pressure over the fruit ripening, up to a nearly perfect September which gave us well concentrated and balanced fruits, but also offered thin skins that could hardly stand the first autumn rains. In this scenario, finally a bit "classic" for the decade, our focus was once again put on careful selection in the vineyard and over the triage tables. Its wines are among the most intense of all time, thus renewed thanks also to the always fascinating work of the indigenous yeasts.

**Varietal:** Prugnolo Gentile 100%

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

**Production:** 9.000 bottles

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

**Bottle Refinement:** 36 months

**Drink Through:** 12-15 years

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

**Closure:** Natural Cork

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

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

**First Vintage:** 1999

**Alcohol:** 14

**Dry Extract:** 29,40

**Ph:** 3,71

**Total Acidity:** 5,84

**Phenols:** 3980

**Color Tonality:** 0,79

**Color Intensity:** 9,68

**Residual Sugar:** 0,95



## 95 Vinous Antonio Galloni

"Powerful, deep and resonant, the 2013 offers up a compelling mélange of wild cherry, underbrush, incense and leather. There is an explosive energy to the 2013 that is compelling. Quite simply, the 2013 Salco is a tremendous wine by any measure".

Antonio Galloni



The winery integrated sustainability management is certified



Wood materials are from responsible sources