



SALCHETO

TOSCANA

SALCO Nobile di Montepulciano D.O.C.G. 2015

From the most mature plots in the vineyards of the company, the "Salco", it 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.

2015 is undoubtedly one of the most impressive vintage of its decade. It was marked by a strong thermal stress in August, which has particularly influenced acidity levels. The result is a wine "eat and drink all in one", fleshy and soft, to be enjoyed perhaps in a shorter time horizon.

Salco has been vinified with indigenous yeasts only and without adding sulphites, showing balance and elegance also thanks to Salcheto pedoclimatic, with soils rich of clay and significant temperature ranges.



Varietal: Prugnolo Gentile 100%

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

Production: 13.000 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: 29,80

Ph: 3,69

Total Acidity: 4,96

Phenols: 3951

Color Tonality: 0,73

Color Intensity: 8,14

Residual Sugar: 0,83

Wine Enthusiast: 93 points

Fragrant Purple flower, dark spice and black skinned berry aromas mix with new leather and pipe tobacco. It is both elegant, and enveloping, delivering ripe Marasca cherry cranberry licorice and hints of dried herbs alongside taut, velvety tannins. It closes on a note of coffee bean. Drink through 2027.



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources