



SALCHETO

TOSCANA

OBVIUS GIALLO ORO Toscana Bianco I.G.T. No Vintage

A White wine with Noble Rot hints, produced and grown following the "sauternes" method but under a fresh and innovative interpretation.

Born in the white grape rows of the Poggio Piglia vineyard, gathered at the first rays of noble rot, it is fermented and aged in "tonneaux". It is then completed as a "blend" of different vintages in a search for balance, drinkability and versatility: during a meal it combines with both sweet than savory and is equally comfortable as an aperitif or after dinner. All this is then made even more attractive by the use of "grapes only" in the process (no added sulfites, or anything else you can imagine).

Varietal: Trebbiano and Malvasia
Vineyard: "Poggio Piglia" - Chiusi / 2 ha.
Production: 3.500 bottles/year
Maturation: 12 months in "tonneaux"
Bottle Refinement: 6 months
Drink Through: 8-10 years
Service Temperature: 16°-18° C. / 62° - 64° F.
Closure: Screwcap
Bottle: Bourgogne 395gr. (750ml)
Sizes: 750ml
First Vintage: Bottled since 2015

Alcohol: 13,5
Residual Sugar: 63 g/l
Ph: 3,54
Total Acidity: 9,75



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources