



SALCHETO

TOSCANA

NOBILE DI MONTEPULCIANO D.O.C.G. 2017

From the Sangiovese Prugnolo Gentile vineyards, one bottle per plant, it ferments in wood and ages in large and small oak barrels for 18 months to then refine at least 6 months in the bottle.

2017 was more than ever an hot and dry year and its wines are full-bodied but soft. The alcoholic gradations are sustained but without lack of balance and drinkability also thanks to Salcheto's pedoclimate, capable of providing freshness to the wines with its clay soils and the strong temperature ranges.

Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 15 ha - 37 acres
Production: 16.000 bottles
Maturation: 18 months, 70% "botte" 30% "tonneaux"
Bottle Refinement: 6 months
Drink Through: 8-10 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Natural Cork
Bottle: Toscanella 360gr. (750ml)
Formati: 750ml / 375ml / 1500ml / 3lt / 5lt / 18lt
First Vintage: 1990

Alcohol: 13,5
Dry Extract: 30,12
Ph: 3,58
Total Acidity: 5,14
Phenols: 4465
Color Tonality: 0,88
Color Intensity: 7,90
Residual Sugar: 1,19

2017 vintage:

Gambero Rosso - Three Glasses;

Decanter - 92 points

Salcheto checks a lot of boxes. The winery is powered by renewable energy, water waste is 100% recycled, there are no added sulphites during vinification and the entire production is certified organic and packaged in light weight bottles. Above all, the Nobile tastes delicious. It is clean and immediately appealing offering complex cedar, earth, tea and balsamic nuances atop forest fruit. Full-bodied and full of character, it is rich yet fresh and seductively textured with polished tannins. A great success for this challenging vintage. Drinking Window 2020 – 2030



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources