



SALCHETO

TOSCANA

VECCHIE VITI DEL SALCO Nobile di Montepulciano D.O.C.G. 2016

Made from the oldest vines of the Salco vineyard, the most mature and important of our estate. A field of 2ha, with vines of 29-31 years of age, entirely cultivated with a clone of Sangiovese Prugnolo Gentile selected at the winery that at each harvest easily reaches a slight overripe. After 2 years of wood it ages up to 2 years in bottle before being put on the market. This wine, son of the historical experience made over the Salco vineyard, is also dedicated to the Alliance Vinum project, the union of six great Vino Nobile producers, aimed at the growth of individuals and of the whole territory.

2016 grew up as a pretty intriguing vintage and was born in a kind of "old school" season. A quiet regular climatic, slightly late maturation and a finale with some rain. The result is a Sangiovese with a more elegant texture than ever which enhances its earthy and spicy tones.



Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 2 ha. - 5acres
Production: 3.500 bottles
Maturation: 24 months, 50% "botte" 50% "tonneaux"
Bottle Refinement: 24 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 / 18lt
First Vintage: 2015

Alcohol: 14
Dry Extract: 31,82
Ph: 3,63
Total Acidity: 5,94
Phenols: 3.675
Color Tonality: 0,78
Color Intensity: 8,93
Residual Sugar: 1,25

5 Grapes Bibenda

Wine Enthusiast: 95 points

New leather, forest-berry and rose aromas shape the enticing nose on this radiant red along with a balsamic whiff of camphor. The firm, elegantly structured palate features ripe Marasca cherry, black raspberry, licorice and crushed mint framed in tightly wound, fine-grained tannins and bright acidity. It's linear and still youthfully austere, with great aging potential. Drink 2023-2036.



The winery integrated sustainability management is certified



Wood materials are from responsible sources