



SALCHETO

TOSCANA

VINCAIA NOBILE di Montepulciano D.O.C.G. 2017

Vincaia is a Nobile di Montepulciano, Sangiovese 100%, fermenting in our pressure based vats and ageing 12 months in tonneaux and 12 in glass, for a rounder and fresher experience.

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: 15.500 bottles
Maturation: 12 months in tonneaux
Bottle Refinement: 12 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: 2014

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

2016 vintage: Gambero Rosso - Three Glasses; Wine Spectator - 92 points

A rich, round red, sporting cherry, plum, earth and mineral flavours, backed by a vibrant structure. The tannins are assertive, yet folded into the overall body and texture. Shows fine length and harmony. Best from 2021 through 2033. Bruce Sanderson



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources