Wijnfiche

Salcheto - SALCO | Vino Nobile di Montepulciano DOCG | BIO Italy (TUSCANY) — 2018

Domain

Salcheto

Salcheto is located in Montepulciano, Tuscany. They have been around for over thirty years and have always approached the protagonist in Tuscan wine, the Sangiovese grape, with great respect.
It is a 50 ha domain, which was the first to make its own carbon and water footprint public.
Natural yeasts and no sulphites are used to make wine.
The unique bottle, la Bordolese Toscanella, which is lighter than a normal bottle, has also been specially developed to limit the impact on the environment.

Vinification

Only 9000 bottles of this wine were bottled. As for the grape, one speaks of Prugnolo Gentile, a clone of Sangiovese which is smaller and with its lower yield produces wines with more finesse and quality. The wine is aged for 24 months in oak barrels, of which 30% Italian 'blunt' (large, Slavonian oak) and 70% 'tonneaux' (smaller, 900L, French oak). It then matures in bottle for 36 months before being commercialized.

Taste

Deep ruby red color, with aromas of wild cherry, with some spiciness and notes of leather. This is a full, powerful wine with a long finish.

Food pairing

Osso buco | Game - hare | Entrecote - grilled

General information

Type: Red wine
Grape varieties: Sangiovese
Viticulture: Organic
Storage (years): > 10
Serving temperature: 17-18 °C
Taste profile: Complex generous

