



Wijnfiche

## **Salcheto | Vino Nobile di Montepulciano DOCG | BIO Italy (TUSCANY) – 2020**

### **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**

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. Yield is one bottle per plant, fermentation takes place in wooden barrels. The wine also ages in wood, for 18 months: 70% blunt (large, Slavonian oak) and 30% tonneau (smaller, 900L, French oak). The wine is then aged in bottle for 6 months.

### **Taste**

The color of the wine is deep ruby red. We notice ripe red fruit, especially cherries, but also spices and aromas from ripening: leather, tobacco and forest soil. In the mouth the wine is very round, with the aforementioned layers in the taste, a slightly fleshy mouthfeel and a refreshing final with ripe fruit.

### **Food pairing**

Lamb - ragout | Meat - roasted | BBQ | Game - deer | Pasta (fresh) - with lots of sauce | Casserole - wild

## General information

Type: Red wine

Grape varieties: Sangiovese

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 18 °C

Taste profile: Smooth juicy

