



Wijnfiche

Salcheto | Vino Nobile di Montepulciano DOCG | BIO Italy – 2022

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

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. 2016 was a kind of "old school" vintage: a regular season, slightly late maturation and a season finale with some rain. The result is a more elegant Sangiovese than ever which enhances its earthy and spicy tones.

Year specific information

Gambero Rosso : 3 glazen Wine Spectator : 92/100

Taste

A rich, round red, sporting cherry, plum, earth and mineral flavors, backed by a vibrant structure. The tannins are assertive, yet folded into the overall body and texture. Shows fine length and harmony.

Food pairing

Meat - red | BBQ | Stewed meat | Game - deer | Pasta Bolognese

General information

Type: Red wine

Grape varieties: Sangiovese

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 18°C

