Wijnfiche

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

The grape in question is Prugnolo Gentile, a clone of Sangiovese that is smaller and, thanks to its lower yields, produces wines of greater finesse and quality. The yield is one bottle per vine, and fermentation takes place in wooden vats. The wine is then aged in oak for 18 months: 70% in large Slavonian oak casks (botti) and 30% in tonneaux (smaller 900L French oak barrels). Afterward, the wine matures for a further 6 months in bottle.

Year specific information

Gambero Rosse : 3 glazen Wine Spectator : 92/100

Taste

The wine has a deep ruby-red colour. It shows ripe red fruit aromas, especially cherries, along with spices and ageing notes such as leather, tobacco, and forest floor. On the palate, the wine is very round, with layered flavours reflecting the nose, a slightly fleshy texture, and a refreshing finish with ripe fruit.

Food pairing

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

General information

Type: Red wine
Grape varieties: Sangiovese (100%)
Viticulture: Organic
Storage (years): + 7-10
Serving temperature: 18 °C
Taste profile: Smooth juicy

