

VINO NOBILE DI MONTEPULCIANO - ORGANIC

Tuscany, Italy

Salcheto

www.salcheto.it

Method & Production

Maturation: 18 months in cask. Bottle fining: 6 months.

Tasting Notes

The Vino Nobile di Montepulciano (100% Prugnolo Gentile) is another big, powerful wine loaded with dark fruit, leather, spices and earthiness. This generous, cask-aged Vino Nobile builds on the finish as the tannins come to life, but the balance is unquestionably outstanding.

Food Matching

Structured foods such as the wine, all of the meat.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
SA0523	Vino Nobile di Montepulciano - Organic	Sangiovese (Prugnolo Gentile)	2023	14.0%	Cork	6x0.75lt	Yes	No	Yes	No