



VINO NOBILE DI MONTEPULCIANO 'SALCO' - ORGANIC

Tuscany, Italy
Salcheto



www.salcheto.it

Method & Production

The Prugnolo Gentile grapes for the Salco are grown on the most mature plots in the vineyards of the estate: 'Salco' (2 ha/5 acres) and 'Laghetto' (3,5 ha/8 acres). This clone of Sangiovese Prugnolo Gentile ripens easily and allows for beautifully intense aromas and flavours. It is aged in oak for 24 months (30% in botti and 70% in tonneaux) and refines in bottle for up to 4 years before release.

Tasting Notes

Salcheto's Salco is brick red colour and shows delicious dried and ripe dark cherries on the nose, with a touch of prune and a ripe, sweet core. There is definite complexity with savoury aromas of earth, cedar, spices and a warming meatiness and leather. The palate mirrors this but shows great balances with the fruit, and the prunes and warm earth are particularly prominent. The ripe tannins provide great structure, but are softly textured and are in perfect balance with the bright acidity. The finish is lovely and long and leaves you gasping for another sip...

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
SA1018	Vino Nobile di Montepulciano 'Salco' - Organic	Prugnolo Gentile	2018	14.0%	Cork	6x0.75lt	Yes	No	Yes	No