



## VINO NOBILE DI MONTEPULCIANO - MAGNUM - ORGANIC



Toscana, Italy

Salcheto

[www.salcheto.it](http://www.salcheto.it)

### Method & Production

Maturation: 18 months in cask. Bottle fining: 12 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 |
|-----------------|---|-------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Red Wine</b> |   |                               |         |         |              |           |         |            |       |         |
| SA0618          | Vino Nobile di Montepulciano - Magnum - Organic | Sangiovese (Prugnolo Gentile) | 2018    | 13.5%   | Cork         | 6X1.5lt   | Yes     | No         | No    | No      |