



## VINO NOBILE DI MONTEPULCIANO 'SALCO'



Toscana, Italy

Salcheto

[www.salcheto.it](http://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 48 months in the Salcheto cellar. The 2010 vintage was a whirlwind of emotions for Salco, starting with a difficult spring and blossoming, the growing season then went fairly steadily and enjoyed lovely warmth and ripening conditions without excessive scorching sunlight. However, a cloudy and cool September has had a fairly regular progress, free of those now typical excessive light intensities. A cloudy and cool September caused some worry as to whether reaching full ripeness would be possible, but a series of excellent days at the end of the month provided more body and final intensity of flavour.

### 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
<b>Red Wine</b>									
SA1013	Vino Nobile di Montepulciano 'Salco'	Prugnolo Gentile	2013	14.0%	Cork	6X0.75lt	Yes	No	No