



OBVIUS BIANCO - ORGANIC

Toscana, Italy

Salcheto



www.salcheto.it

Method & Production

Trebbiano from the Poggio Piglia estate is blended with Vermentino from the organic estate, Incontri from Suvereto. The juice is left to go through spontaneous fermentation in stainless steel tanks and then matured for four months, it is left unfiltered with no added sulfites, 70% in steel and 30% in wood.

Tasting Notes

Beautiful nose of bruised apple, toffee popcorn and apple pie. Light, fresh and clean, good minerality and lovely soft stone fruit flavors on the palate.

Food Matching

Spaghetti with clams

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|-------------------------|-----------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| SA9021 | Obvius Bianco - Organic | Trebbiano: 75% Vermentino: 25% | 2021 | 13.5% | Screw Cap | 6X0.75lt | Yes | No | No | Yes |