



**SALCHETO
VINO NOBILE
DI MONTEPULCIANO**

100% Sangiovese “Prugnolo Gentile”

Aged 24 months in Slavonian oak barrels;
30% of the wine spends 3 to 6 months
in French barriques. Deep ruby color,
with black reflections. Contains aromas
of leather, strawberries, cherries
and dried herbs. Medium to full bodied, lush,
with a supple texture.

Accompaniment: red meat, roasts, poultry

WINNER OF PRESTIGIOUS “3 GLASS” AWARD
BY GAMBERO ROSSO

ROBERT PARKER 90 POINTS