

## "SALCO" VINO NOBILE DI MONTEPULCIANO D.O.C.G.



- 100% Sangiovese "Prugnolo Gentile"
- The name "Salco" was given to a proprietary clone found in 1992 in Salcheto's oldest vineyards. Wine production started in 1999
- This red-leafed variety produces grapes that can resist a light over-maturation
- Robert Parker described it as "an outstanding wine"
- Wood aged for 27 months, then bottle refined for 10-12 months
- Average annual production of about 1,500 six-packs (750 ml.)
- Deep ruby red with intense purple reflections. Offers a superb bouquet of violet, vanilla, dried herbs, black cherries and leather

## VINO NOBILE DI MONTEPULCIANO D.O.C.G.



- 100% Sangiovese "Prugnolo Gentile"
- Carefully-selected grapes from the best exposed vineyards
- Winner of prestigious "Three Glass" award by Gambero Rosso – Vini d'Italia
- Aged 24 months in Slavonian oak barrels; 30% of the wine spends 3 to 6 months in French barriques. Bottle refined for 6 months
- Average annual production of about 8,000 six-packs (750 ml.)
- Deep ruby color, with black reflections. Contains aromas of leather, strawberries, cherries and dried herbs

## ROSSO DI MONTEPULCIANO D.O.C.G.



- 85% Sangiovese "Prugnolo Gentile", 15% Canaiolo and Merlot
- Aged in stainless steel tanks for 8 months, bottle refined for 4 months
- Intense ruby red, purple on the rim. Rounded and sweet to the nose, dominated by a scent of berries with hints of underbrush
- Average annual production of about 2,500 cases (12 X 750 ml.)
- Medium bodied, well balanced and rich in silky tannins

## CHIANTI COLLI SENESI D.O.C.G.



- 80% Sangiovese, 20% Canaiolo and Mammolo
- 30% is aged in American oak barriques for 8 months; bottle refined for 4 months
- Ruby red with hints of flowers and berries
- Young and fruity on the palate, with soft tannins and a smooth finish