



The town of Montepulciano has been linked to winemaking since Etruscan times, as evidenced by the wine cups discovered in the ancient tombs nearby. The local wine was named “Nobile” in the mid-16th century by Sante Lancerio, cellarman of Pope Paul III, who praised the local wine, traditionally made from **Sangiovese** grapes, as “perfect in both winter and summer, aromatic, fleshy, never sour, nor brightly-colored; it is a wine fit for Noblemen.” Over the centuries, Vino Nobile producers have isolated a local clone of Sangiovese, called “Prugnolo Gentile” grown strictly on the hills surrounding Montepulciano.

Salcheto owns about 21 hectares (about 52 acres) of vineyards. Thirteen hectares (32 acres) surround the winery in the heart of the “Nobile di Montepulciano” appellation. The remaining vineyards are located near the town of Chiusi. Under the recommendation of GM Michele Manelli and consulting enologist Paolo Vagaggini, new Slavonian oak barrels were recently purchased along with French tonneaux and Allier barriques. American oak is also used experimentally, with the goal of exploiting the characteristics of each type of wood in relation to the different wines. The growing system changes accordingly: “Cordone Speronato” for Rosso di Montepulciano and “Guyot” for the Nobile di Montepulciano. In addition, Salcheto has recently brought to the market a cru called “Salco” made from a proprietary red-leafed clone of Prugnolo Gentile, discovered in Salcheto’s oldest vineyards.

This relatively young estate has been receiving major awards and ratings from the international press: 90s from Robert Parker and the prestigious “Three Glasses” from the Gambero Rosso - Vini d’Italia.

