

la Salceta

organic winery



JAMES SUCKLING.COM

90 PTS.

Vineyard: Sloping land with moderately loose-packed clayey soil, south/southeast exposure at an altitude of 290 metres above sea level; 5,000 plants per hectare



91 Pt

Harvest: By hand in the last week of September with the initial selection of grapes in the field

Vinification: Balanced year, delicate destemming and crushing, followed by fermentation of the must in small steel vats. The *delestage* process is initially carried out daily and then less frequently; the controlled fermentation temperature remains at below 25°C.; fermentation takes place over a period of approximately 25 days and maceration extends for roughly another 7 days, along with the malolactic fermentation process

Ageing: After devatting, the wine is aged for two year in steel vats, with continuous monthly racking, then bottled and marketed one year later

Tasting notes: We wanted to produce a wine that expressed all of the complex characteristics of our Val d'Arno terroir. Go out of the traditional grapes and vinification, to create a boutique wine.

Bright and luminous ruby colour; a rich, complex and mature bouquet with a persistence of black cherry, mulberry, chocolate, currant, strawberry, violet with hints of tomato leaves, closes with notes of leather and balsamic herbs; tasty and balanced, with a silky and elegant tannin, animated by a pleasant freshness, it is appreciated for a nice minerality and a long persistence.

Alcohol: 13,0%

Availability: 750 ml and 1,5 lt

Organic controlled by: Suolo e Salute



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