



LA NOCETTA 2017 - Toscana IGT red

Vineyard: 5000 vines per hectare, facing south/southeast, silty clay soil, altitude of 310/290 mt a.s.l.

Grape Varieties: 60% Sangiovese and 40% Cabernet Franc

Training system: Guyot

Yield per hectare: 40 ql.

Acidity: 6

Ph: 3.5

non-reducing extract: 22.8

ABV: 13%

Vintage: An anomalous year, with a fairly cold winter. This was followed by stormy rains in May and an African anticyclone that lasted until mid-August, bringing very little rain and record temperatures, especially at the end of July. The harvest was about 15 days earlier than the average for previous years

Vinification: Delicate destemming and crushing, followed by fermentation of the must in stainless steel tanks. The delastage 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

Ageing: After devatting, the wine is aged for two year in stainless steel tanks, with continuous monthly racking

Tasting notes: We wanted to produce a wine that expressed all the complex characteristics of our Valdarno terroir. Bright and classic ruby color; rich, complex and ripe bouquet with notes of cherry, raspberry and blueberry, a slight memory of beeswax, vegetal notes of tomato leaf and autumn undergrowth. Taste texture with ancient flavors, with present but polite tannins and a drinkability progression that is based on finesse and elegance, rather than muscles and impact. Long and savory persistence on the finish.

Available Formats: 750ml, 1,5 lt e Jeroboam 3 Lt

Awards: DoctorWine 91 Pts – WinesCritic 91 Pts .

Ingredients: www.lasalceta.com/nocetta2017

Organic Certification: Suolo e Salute



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