



ROSSO DI MONTEPULCIANO

Salterio

A bright ruby colour, with a fresh and slightly spicy nose of red fruit. A light palate, great drinkability.

Grape varieties

95% sangiovese (prugnolo gentile biotype),
5% colorino

Production zone

Valiano di Montepulciano, on the border between
the municipalities of Montepulciano and Cortona

Soil

Sandy and silty-clay

Training system

Spurred cordon

Density of planting

5000 vines per hectare

Yield

80 quintals per hectare

Average age of vines

10 years

Ageing

In 100-hectoliter French oak vats for 3 months

Bottle maturation

3 months

Analytical data

Alcohol content 13,5% - Total acidity 5,1 g/l -
pH 3,55

Food match suggestions

Versatile and intriguing, to drink throughout a
meal.

Wine format

 0,75 L