

SALTO

SANGIOVESE TERRE DI CHIETI
INDICAZIONE GEOGRAFICA PROTETTA



AREA OF PRODUCTION

Select vineyards located in the southern tip of the Abruzzo region in the Sangiovese Terre di Chieti area.

GRAPE VARIETIES

Sangiovese (100%).

SOIL

Stony, calcareous, well structured and drained. Altitude: 300 meters above sea level.

VINIFICATION

Following a careful selection of the grapes in late September, the grape stalks are removed and traditional temperature controlled fermentation on the skins in stainless steel is applied for 10 days with periodic pumping over. The wine is aged for three months in 34hl French oak barrels. The cycle ends with a short bottle rest.

FLAVORS

Ruby-red with violet undertones. Intense bouquet of ripe red fruit. Rich in fruit, lively, finely framed by oak spices.

TOTAL PRODUCTION 20.000 bottles

Shelf-life: 3 years. A vibrant Sangiovese that complements cured meats, poultry and stews. Ideal serving temperature: 18°C.

