

Salto

Sangiovese Terre di Chieti
Indicazione geografica protetta

The finest Sangiovese grapes produce this classic Italian red every vintage. Salto's name stems from one of the most beautiful rivers and lakes of central Italy, pride of Abruzzo. Select vineyards on the Southern coast of Abruzzo with stony and calcareous soil are carefully managed to produce this classic wine. This vibrant red from Abruzzo displays a violet color and an intense bouquet of ripe red fruit, finely framed with spices.

Variety

Sangiovese 100%

Production area

Italy, Abruzzo, Chieti
Chieti

Age of the vineyard: 20 years

Altitude: 300 metres above sea level

Yield per hectare: 14.000 Kg/ha

Vineyard size: 2 ha

Growing system: Guyot-Overhead trellis

Exposure: South-east

Technical data


Alcohol: 12,5% vol. / **pH:** 3,60

Total acidity: 6,0 g/L

Residual sugar: 3,8 g/L

 **Ageing potential** 3 years

Recommended pairings

 Cappelletti with amatriciana sauce, cured meats, poultry.

Soil structure

Highly calcareous.
36% sand, 28% silt, 36% clay.

Processes

Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

 **Production** 30.000 bottles

Grape production is 14.000 kg and 98 hectolitres per hectare, 8.750 grammes per plant, with 1 plant giving 8 bottles.

 **Serving temperature** 18°C

