

SALCHETO

Year Founded: 1984

Region: Tuscany, Italy

Founder/Winemaker:
Michele Manelli

Fun Fact: The name 'Salcheto' is derived from the local term for willow trees, which were traditionally used to bind grapevines.

-Organic-

Located in the historic Vino Nobile District of southeastern Siena, Salcheto Winery is a testament to Tuscany's rich viticultural heritage. The winery is bordered by a stream that runs through Montepulciano, and the presence of willow trees on the estate symbolizes their commitment to environmental sustainability. Salcheto is a proud member of Alliance Vinum and was honored with the 2014 Sustainable Winery of the Year Award by Gambero Rosso. Their mission focuses on producing high-quality wines that reflect the unique terroir of the region. Since its establishment over thirty years ago, Salcheto has evolved from a classic farm into a state-of-the-art winery equipped with the latest technology. Under the leadership of Michele Manelli, who has been at the helm since 1997, the winery emphasizes the importance of



showcasing the quality of the terroir and the renowned Sangiovese grape. Salcheto's vineyards are situated in some of Tuscany's finest areas, producing high-quality grapes. The winemaking process is characterized by a commitment to sustainability, utilizing sulfite-free methods and indigenous yeasts for fermentation. The winery is celebrated for its exceptional range of red, white, rosé, and dessert wines. Recently, they introduced the Bordolese Toscanella bottle, designed to honor the history of Tuscan wines while being the lightest and most eco-friendly option available on the market.

Chianti Biskero 2024



Sangiovese (85%), Canaiolo (5%), Mammolo (5%), Merlot (5%). 4 months, 30% in "tonneaux". This organic Chianti spends little time in oak, unlike many of its Tuscan siblings. This gives the Sangiovese grape the chance to express its pure red cherry and plum character and a delicately spiced finish. Smooth, ripe and fresh this will accompany a Pasta al Ragù just perfectly. The Sangiovese grapes are hand harvested, treating them gently and with care. All natural, no sulphites are used in the production of this wine and native yeasts are used for fermentation. Once the wine has been through fermentation, 30% of it is put in to 300 litre American oak Tonneaux to mature for a period of 4 months. The wine is then given a further 3 months to refine in bottle before release.

90 Points – James Suckling – *“This offers dried cherries, raspberries, dried herbs, licorice and a hint of orange peel. Medium-bodied, juicy and textured, with a core of vivid fruit and fine, dusty tannins. Polished and easy to drink.”*