

Product Fact Sheet November 2024



CHIANTI 'BISKERO' - ORGANIC



Toscana, Italy Salcheto

www.salcheto.it

Method & Production

Salcheto is certified Organic. The grapes are hand harvested, treating them gently and with care. 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 liter 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.

Tasting Notes

 $The \ Chianti \ Biskero \ wafts from \ the \ glass \ with \ dark \ red \ cherries, \ raspberries, \ licorice, \ crushed \ flowers$ and spices. It is an attractive, mid-weight Chianti best suited for drinking over the next 2-3 years.

Food Matching

Not a simple wine but a wine simply to enjoy. Great with tomato based pasta

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynamic	Vegan	Natural
Red Wine									
SA0123	Chianti 'Biskero' - Organic	Sangiovese: 85% Mammolo: 5% Merlot: 5% Canaiolo: 5%	2023	13.5%	Cork	6X0.75It Yes	No	Yes	No