

Saltamasso

Saltamasso is a milestone of La Pietra del Focolare. A full-bodied wine, with a deep ruby red color. The nose is characterized by beautiful and vibrant flavors of wild red fruits, plum and cherry, accompanied by ancient notes of Tuscan Tobacco and leather. The taste reveals its own character, combining approachability and a great complexity. Saltamasso is an “old fashioned wine”, reminiscent of our grandparents hand-work of the land, carrying the grapes in wood “bigonce” on horse-drawn cart, in harmony with the new vinifications techniques.

“This wine is dedicated to all those who go around the boulders
rather than jumping over...”

Stefano Salvetti, Winemaker & Owner



Saltamasso

Appellation	Colli di Luni DOP Rosso
Grape Varieties	50% Sangiovese, 20 Canaiolo, 20 Massaretta and 10% Merlot
Vintage	2017
Bottles produced	2.000
Years of vines	40 years on average
Elevation	80mt a.s.l.
Density	6.000 plants/Ha
Vintage Notes	2017 growing season was one of the hottest and driest vintages in history, similar to 2013 and 1997. The vegetative cycle was characterized by a warm spring with little rain, follow by a hot, dry summer. The harvest began early on the 28 th of August, creating the perfect conditions for lower yields that built up powerful wines of wonderful structure.
Vinification	The harvest was in the first week of October. The clusters were hand-picked into 15kg boxes and then selected by hand before destemming. Fermentation and maceration took place in stainless steel tanks at temperatures around 26°C, with periodic pumping overs, for a total time of about 15 days. The malolactic fermentation spontaneously took place in the same stainless steel tanks. 15% of the wine then aged in barriques for about 12 months, before the final assembly. The wine naturally settled without any clarification.
Ageing in bottle for	5 months
Alcohol/Vol.	14,5%
Total acidity	5,22
pH	3,54
Dry extract	27,9
Formats	750ml 6pk carton box

Sulphites are below the organic standards.

