There should be a synergy between the earth and all growing things, man included. At Salcheto they try to respect this relationship on a daily basis as they attempt to maintain a balance with nature through sustainable farming and winemaking practices. These include non-invasive organic and biodynamic growing methods, as well as systematic energy and water conservation.

Salcheto hopes to bring romance and passion to the science of fine winemaking, blending time-honored tradition with modern technology. It is a life challenge that they take very seriously, or at least as seriously as young, passionate winemakers can.
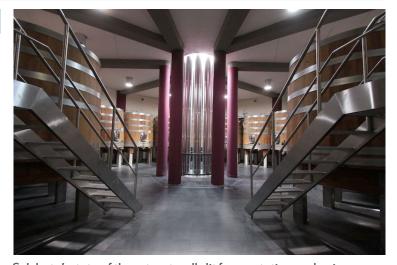
At Salcheto, the path to reduce emissions is already underway and travels hand in hand with quality production of the wines. Starting with the 2011 harvest, in fact, Salcheto has relied on full energy independence, likely becoming the first "off grid" winery - completely disconnected from traditional power-distribution networks. This result has been achieved by combining water recycling and independence, energy savings, and renewable energy sources present in the countryside including solar photovoltaic, geothermal and biomass systems.

Chianti Colli Senesi

Salcheto's 2010 Chianti Colli Senesi is a fresh, vinous red bursting with sweet red fruit. The 2010 is one of the better vintages of the Chianti Colli Senesi I can remember tasting from Salcheto. WA, 8/2011

Rosso di Montepulciano

Young with a clear independent identity of rich fruit. Composed of young mature Prugnolo Gentile (85%), Canaiolo and Merlot from the Casa Colonica vineyards in Montepulciano. It is fermented and exclusively aged in stainless steel for 8 months, followed by 4 months in the bottle.

Salcheto's state of the art, naturally lit fermentation and aging room

Vino Nobile di Montepulciano

2009 (90 WA)

Vino Nobile di Montepulciano 'Salco'

Rosato di Toscana

Every year, Salcheto's 'Salco' Vino Nobile features a unique label designed by a renowned artist, like Franco-Mexican painter Pablo Leroux