

# TENUTA DI GRACCIANO DELLA SETA



## Vino Nobile di Montepulciano D.O.C.G

**Crus** / Rovisci, Maramai, Toraia

**Exposure** / S/SE/SW

**Altitude** / 300-350 m.a.s.l.

**Soil type** / Silty-clay

**Age of vines (year of planting)** / 1970-1993-1997-1999

**Planting density** / 3.300 (old)-4.500-5000 (new)  
vines/ha

**Varieties** / Prugnolo Gentile 90%, Merlot 10%

**Growing system** / guyot and spur pruning

**Harvesting period** / first 2 weeks of October

**Harvesting** / by hand

**Yield** / 40 hl/ha

**Wine making process** / Fermentation and maceration on the skins in stainless steel vats at controlled temperature (28° C) with local yeasts for about 20-25 days and daily pumping over

**Ageing** / 18 months in 3,5 and 5hl French oak tonneaux (first, second and third passage) (40%) and in 25hl French and Slavonian oak casks (60%)

**Average n. of bottles** / 40.000 0,75 litre bottles

**Colour** / Bright ruby red

**Nose** / Intense, complex, delicate, fruity with hints of cherry, morello, plum, violet and slightly spicy

**Palate** / Dry, with pleasantly acid notes, well integrated tannins, sapid, balanced, intense, persistent, elegant, with a fruity finish

**Serving suggestions** / Traditional dishes: roasts, game and mature cheeses.

