

TENUTA DI GRACCIANO DELLA SETA



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



Crus / Maramai, Podere Rovisci

Exposure / S/SE/SW

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

Soil type / Silty-clay

Age of vines (year of planting) / 1970 - 1993

Varieties / Prugnolo Gentile 90%, Merlot 10%

Growing system / guyot and spur pruning

Yield / 30 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 / 24 months; the first 12 months in 3,5 and 5 hl French oak tonneaux and the remaining months in 25 hl Slavonian oak casks

Affinamento in bottiglia / At least 6 months

Average n. of bottles / 6.600 0,75 litre bottles

Colore / Ruby red tending towards garnet

Nose / Intense, complex, delicate, with hints of violet, morello cherry, ripe plum, red berries, leather, spices

Palate / Dry, with velvety tannins, sapid, balanced, elegant, with a persistent and vibrant finish

Serving suggestions / A wine for meditating or enjoying alongside typical Tuscan dishes such as Florentine steaks, roasts, game and mature cheeses.