



TENUTA DI GRACCIANO
DELLA SETA

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| <i>Wine</i> | VINO NOBILE DI MONTEPULCIANO DOCG RISERVA |
| <i>Crus</i> | <i>Maramai, Podere Rovisci</i> |
| <i>Exposure</i> | <i>S/SE/SW</i> |
| <i>Altitude</i> | <i>300-350 m.a.s.l.</i> |
| <i>Soil type</i> | <i>Silty-clay</i> |
| <i>Age of vines (year of planting)</i> | <i>1970 - 1993</i> |
| <i>Varieties</i> | <i>Prugnolo Gentile 90%, Merlot 10%,</i> |
| <i>Growing system</i> | <i>guyot and spur pruning</i> |
| <i>Yield</i> | <i>30 hl/ha</i> |
| <i>Wine making process</i> | <i>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</i> |
| <i>Ageing</i> | <i>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</i> |
| <i>Ageing in bottle</i> | <i>At least 6 months</i> |
| <i>Average n. of bottles</i> | <i>6.600 0,75 litre bottles</i> |
| <i>Colour</i> | <i>Ruby red tending towards garnet</i> |
| <i>Nose</i> | <i>Intense, complex, delicate, with hints of violet, morello cherry, ripe plum, red berries, leather, spices</i> |
| <i>Palate</i> | <i>Dry, with velvety tannins, sapid, balanced, elegant, with a persistent and vibrant finish</i> |
| <i>Serving suggestions</i> | <i>A wine for meditating or enjoying alongside typical Tuscan dishes such as Florentine steaks, roasts, game and mature cheeses.</i> |