



TENUTA DI GRACCIANO
DELLA SETA

Wine **VINO NOBILE DI MONTEPULCIANO DOCG**

<i>Crus</i>	<i>Rovisci, Maramai, Toraia</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</i>	<i>1970- 1993- 1997-1999</i>
<i>Planting density</i>	<i>3.300 (old)-4.500-5000 (new) vines/ha</i>
<i>Varieties</i>	<i>Prugnolo Gentile 90%, Merlot 10%,</i>
<i>Growing system</i>	<i>guyot and spur pruning</i>
<i>Harvesting period</i>	<i>first 2 weeks of October</i>
<i>Harvesting</i>	<i>by hand</i>
<i>Yield</i>	<i>40 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>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%)</i>
<i>Average n. of bottles</i>	<i>40.000 0,75 litre bottles</i>
<i>Colour</i>	<i>Bright ruby red</i>
<i>Nose</i>	<i>Intense, complex, delicate, fruity with hints of cherry, morello, plum, violet and slightly spicy</i>
<i>Palate</i>	<i>Dry, with pleasantly acid notes, well integrated tannins, sapid, balanced, intense, persistent, elegant, with a fruity finish</i>
<i>Serving suggestions</i>	<i>Traditional dishes: roasts, game and mature cheeses.</i>