



TENUTA DI GRACCIANO
DELLA SETA

<i>Wine</i>	IGT TOSCANA ROSATO
<i>Crus</i>	<i>Toraia, Casale</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- 1997-2001-2008</i>
<i>Planting density</i>	<i>3.300 (old)-4.500-5.000 (new) vines/ha</i>
<i>Varieties</i>	<i>Prugnolo gentile (a clone of Sangiovese) 100%</i>
<i>Growing system</i>	<i>guyot and spur pruning</i>
<i>Yield</i>	<i>40 hl/ha</i>
<i>Wine making process</i>	<i>Cryomaceration on the skins for 4-5 hours and fermentation in steel vats at controlled temperature</i>
<i>Average n. of bottles</i>	<i>4.000 0,75 litre bottles</i>
<i>Colour</i>	<i>Cherry red</i>
<i>Nose</i>	<i>Intense, persistent, fruity, hints of cherry, raspberry and rose</i>
<i>Palate</i>	<i>Dry, fresh, sapid, persistent, with a fruity finish Excellent as an apéritif, it goes well with first courses, pizza, charcuterie, vegetable soups</i>
<i>Serving suggestions</i>	