



TENUTA DI GRACCIANO
DELLA SETA

<i>Wine</i>	ROSSO DI MONTEPULCIANO DOC
<i>Crus</i>	<i>Casale, Maramai</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</i>
<i>Planting density</i>	<i>3.300 (old)-4.500-5000 vines/ha</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>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 15 days and daily pumping over</i>
<i>Average n. of bottles</i>	<i>30.000 0,75 litre bottles</i>
<i>Colour</i>	<i>Bright ruby red</i>
<i>Nose</i>	<i>Hints of red fruits, particularly cherry and raspberry</i>
<i>Palate</i>	<i>Dry, fresh, with persistent but silky tannins, very pleasant</i>
<i>Serving suggestions</i>	<i>Its freshness makes this wine suitable for all types of dishes. It goes well with first courses, charcuterie, semi-aged cheeses as well as certain fish dishes.</i>