Tenuta di Gracciano della Seta

MONTEPULCIANO / SIENA / ITALIA



WINE	Vino Nobile di Montepulciano DOCG
CRUS	Rovisci, Maramai, Toraia
EXPOSURE	South-east / North-east / North-west
ALTITUDE	290-330 m.a.s.l.
SOIL TYPE	Silty-clay
AGE OF VINES (YEARS OF PLANTING)	1993-1997-1999 - 2000 - 2004 - 2010
VARIETIES	90-95% Sangiovese (Prugnolo Gentile), 5-10% other red varieties
GROWING SYSTEM	Guyot and spur pruning
HARVESTING	By hand
YIELD	40 hl/ha
WINE MANKING PROCESS	Fermentation and maceration on the skins in stainless steel vats at controlled temperature (24° C) with local yeasts for about 20 days and daily pumping over
AGEING	18 months in 50 hL French and Slavonian oak casks (80 %), and in 5 hL French oak second, third and fourth-fill tonneaux (20 %)
AVERAGE N. OF BOTTLES	50.000 0,75 litre bottles
COLOUR	Bright ruby red
NOSE	Intense, complex, delicate, fruity with hints of cherry, morello, plum, violet and slightly spicy
PALATE	Dry, with pleasantly acid notes, well integrated tannins, sapid, balanced, intense, persistent, elegant, with a fruity finish
SERVING SUGGESTIONS	Traditional dishes: roasts, game and mature cheeses