



# *Tenuta di Gracciano della Seta*

MONTEPULCIANO / SIENA / ITALIA



**WINE** Pieve gracciano  
Vino Nobile di Montepulciano DOCG

**CRU** Toraia

**EXPOSURE** North-east

**ALTITUDE** 300 m.a.s.l.

**SOIL TYPE** Silty-clay

**AGE OF VINES (YEAR OF PLANTING)** 1999

**VARIETIES** Sangiovese 100%

**GROWING SYSTEM** Guyot

**YIELD** 30 hl/ha

**WINE MAKING 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** The first 12 months in 5 hL French oak tonneaux, 6 months in 15 hL Slavonian oak cask and for 12 months in bottle

**AVERAGE N. OF BOTTLES** 2.600 0,75 litre bottles

**COLOUR** Ruby red tending towards garnet

**NOSE** Intense, complex, delicate, with hints of violet, morello cherry, ripe plum, red berries, leather, spices

**PALATE** Dry, with velvety tannins, sapid, balanced, elegant, with a persistent and vibrant finish

**SERVING SUGGESTIONS** Typical Tuscan dishes such as Florentine steaks, roasts, game and mature cheeses