



Vino Nobile
di
Montepulciano

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

TENUTA DI GRACCIANO
DELLA SETA

2004

ESTATE BOTTLED BY
IMBOTTIGLIATO ALL'ORIGINE DA
DELLA SETA FERRARI CORBELLI
MONTEPULCIANO - ITALIA

CONTIENE SOLFITI - ENTHÄLT SULFITE
PRODUCT OF ITALY

NET CONT. 750ML e L 0703 ALC. 13.5% BY VOL.

Vino Nobile di Montepulciano D.O.C.G

Crus / Rovisci, Maramai, Toraia

Exposure / S/SE/SW

Altitude / 300-350 m.a.s.l.

Soil type / Silty-clay

Age of vines (year of planting) / 1970-1993-1997-1999

Planting density / 3.300 (old)-4.500-5000 (new) vines/ha

Varieties / Prugnolo Gentile 90%, Merlot 10%

Growing system / guyot and spur pruning

Harvesting period / first 2 weeks of October

Harvesting / by hand

Yield / 40 hl/ha

Wine making process / 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

Ageing / 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%)

Average n. of bottles / 40.000 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.