

Della Seta S.S. Societa Agricola: Vino Nobile di Montepulciano Riserva

Label : Gracciano

Vintage : 2010

Denomination : DOCG

Color : red

Biologic : no

Dryness : dry

Type : still

Grapes : 90%Prugnolo Gentile, 10%Merlot

Region : Tuscany

Yield per hectare : 30 HI

Vinification : fermentation and maceration in temperature controlled steel vats

Ageing : 12 months in french oak barrels of 3,5 and 5 hectoliter and 12 months 25 HL Slovenian oak barrels.

Organoleptic characteristics

Colour : Ruby red tending to garnet

Nose : intense, complex, hints of violets, cherries, ripe plum, red berries, leather, spices

Taste : dry, velvety tannins, long lasting, balanced and elegant

Serving temperature : 18 °C.

Food suggestions : red or white meat, poultry or wild meats

Packaging

Type: bottles

Closure: natural cork

Content : 0.75 l

Units per case : carton box of 6

Units per layer : not available

Units per Euro-pallet : 600

