



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

Label	Gracciano
Vintage	2012
Denomination	DOCG
Color	red
Biologic	no
Dryness	dry
Type	still
Grapes	90% Prugnolo Gentile, 10% Merlot and Canaiolo
Region	Tuscany
Period of harvest	first two weeks of October
Yield per hectare	45 hl.
Vinification	not available



Ageing	at least 8 months, partly (10%) in French tonneaux of 3.5 and 5 hl. and partly (90%) in French and Slavonian
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Organoleptic characteristics

Colour	ruby red towards garnet (with age)
Nose	intense, ethereal and characteristic
Taste	dry, well-balanced persistent, slight hints of wood
Serving temperature	18 °C.
Drink before	20 years
Food suggestions	roastedmeats, game and well-maturated cheeses

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

