



Della Seta S.S. Societa Agricola: Rosso di Montepulciano

Label	Gracciano
Vintage	2014
Denomination	DOC
Color	red
Biologic	no
Dryness	dry
Type	still
Grapes	90% Prugnolo Gentile, 10% Merlot
Region	Tuscany
Period of harvest	first decade 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
Nose	intensively vinous
Taste	dry, persistent and slightly tannic
Serving temperature	17 °C.
Drink before	12 years
Food suggestions	traditional Tuscan first courses, meat and (local) 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

