

Vino Nobile di Montepulciano DOCG - Riserva

Grape Variety: 90% Prugnolo Gentile (clone of Sangiovese), 10% Merlot

Alcohol Content: 14%

Region: Tuscany

Producer: Tenuta di Gracciano

Vinification

24 months of which 12 in French oak tonneaux of 3.5 and 5 hectolitre capacity and 12 months in Slavonian oak casks, finishing in the bottle for 12 months.

Tasting Characteristics

Ruby red colored, perfume of red and black cherries, violets, licorice and dried flowers.. Tones of chocolate and cedar mingle with ripe fruit on the pallet. Slightly more modern in style it loses none of its elegance and focus. Medium-full bodied, with worthy tannins and a caressing finish.

