

Vino Nobile di Montepulciano DOCG

Grape Variety: 90% Prugnolo Gentile, 10% Merlot

Alcohol Content: 14%

Region: Tuscany

Producer: Tenuta di Gracciano

Vinification

At least 18 months, partly (30%) in French tonneaux of 3.5 and 5 hectolitre capacity and partly (70%) in Slavonian oak casks.

Tasting Characteristics

Dark ruby red colored, perfumes of red cherries, forest fruits, leather. Dried herbs make way to a cedar and licorice mid-pallet. Focused and elegant. Medium-bodied, with fine tannins and a long finish. Classic in style and as noble as the name implies.

