

# TENUTA DI GRACCIANO ROSSO di MONTEPULCIANO



Sangiovese & Merlot. Medium-bodied, with black cherry & boysenberry flavors. It's tasty and quite dry, with a solidly structured core of pure, ripely tannic fruit. Matches perfectly with roast meats, pasta with red sauces, or a semi-soft cheese . . . enjoy with good food & good company!

The most ancient document regarding the wine of Montepulciano dates back to 789 A.D.; since the early Middle Ages the vineyards of Mons Pulitianus, the Latin name for Montepulciano, produced excellent wines. The valley, with its alluvial soil, covers a territory that extends over 23 municipalities on the border between Tuscany & Umbria. Situated between the provinces of Arezzo & Siena in Tuscany and those of Perugia & Terni in Umbria, it is halfway between Florence & Rome.

A landscape of rolling hills, pine & oak forests alternating with small urban areas, steeped in Renaissance history & art, it is a place suspended in time. The Gracciano Estate is one of the oldest wineries in the Montepulciano region. In the beginning of the 19th century, it was owned by the Svetoni family who built the Villa & created the Italian-style gardens that surround it. Gracciano is one of the historic crus of Montepulciano. Situated at an altitude of 250 to 580 meters, the soil is mainly silty & clay. This area is particularly suitable for growing grape vines. No chemical fertilizers or pesticides are used & every effort is made so that the wines fully reflect the characteristics of the terroir & that all technological procedures preserve the qualities of the raw material.

AN EASTERLY WINE SELECTION • BELFAST, ME

## *Tasting Note:*

### TENUTA DI GRACCIANO ROSSO di MONTEPULCIANO

Sangiovese & Merlot. Flavors of black cherry and boysenberry; dry, ripely tannic fruit.

## *Shelf Talker:*

### TENUTA DI GRACCIANO ROSSO di MONTEPULCIANO



Sangiovese & Merlot. Medium-bodied & elegant, with black cherry & boysenberry flavors. Tasty but quite dry, with a solidly structured core of pure, ripely tannic fruit. Matches perfectly with roast meats, pasta or semi-soft cheese.

AN EASTERLY WINE SELECTION