

TENUTA DI GRACCIANO VINO NOBILE DI MONTEPULCIANO

Sangiovese & Merlot. Bright ruby red in color. Complex & delicate hints of cherry, plum & violet with slight spiciness. Dry, with pleasantly acid notes & well-integrated tannins, it is balanced & elegant with a fruity finish. Among Tuscany's most celebrated and venerable red wines. Ample, well structured and showing a bouquet of considerable finesse, it is a rare bargain in the world of fine wine. Pairs well with roasted meats and mature cheeses.

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 located 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 metres, the soil is mainly silty & clay. This area is particularly suitable for growing grape vines, especially of the varieties that are used in the Vino Nobile blend. No chemical fertilizers or pesticides are used, and every effort is made so that the wines fully reflect the characteristics of the terroir and that all technological procedures preserve the qualities of the raw material.

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Tasting Note:

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Shelf Talker:

