

## 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.



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