



Tenuta di Gracciano della Seta

MONTEPULCIANO / SIENA / ITALIA



VINO Vin Santo di Montepulciano DOC

CRU Maramai

EXPOSURE North-east

ALTITUDE 300 metri s.l.m.

SOIL TYPE Sandy clay loam

YEAR OF PLANTING 1970

PLANTING DENSITY 3,300 vines/hectare

BLEND Trebbiano 90%, Malvasia 10%

TRAINING SYSTEM Guyot

YIELD 10 hl/hectare

VINIFICATION After a careful selection of Trebbiano and Malvasia grapes by hand, the clusters are dried on cane mats ("cannicci") for three months and pressed with a vertical basket press, Fermentation in small oak barrels ("caratelli")

AGEING 6 years in oak barrels of a capacity of 110 litres

AVERAGE PRODUCTION 600 half bottles (0,375 litres)

COLOUR Amber

NOSE Dried figs, prunes, raisins, preserved fruit and honey

FLAVOUR Medium sweet, well balanced, surprisingly fresh, long finish

FOOD MATCHES It is a perfect match with many kinds of desserts (cakes, biscuits, bitter chocolate, pastry), but also with savoury dishes such as foie gras, aged cheese, blue cheese, poultry braised with Vin Santo