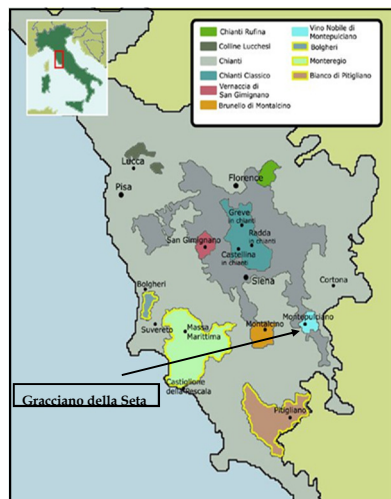


# TENUTA DI GRACCIANO DELLA SETA

## VINO NOBILE DI MONTEPULCIANO



The Tenuta di Gracciano estate has belonged to the Della Seta Ferrari Corbelli family since the mid 1900's. The farm of about 70 hectares surrounds Villa Svetoni and its beautiful Italian garden, both built around the early years of 1800.

The vineyards are located upon loamy and clayey soil on the Gracciano hills, historical cru of Montepulciano. The estate also is an historical entity in Montepulciano: in fact in 1864 the Vino Nobile di Montepulciano of cantine Svetoni (now Tenuta di Gracciano della Seta) won a prize at the international fair of Torino and several bottles of these very old vintages are still kept in the cellars of the estate.

The careful management of the estate has improved the quality year by year, through a drastic reduction of the yields (now only 35-40 hl/ha). The grape varieties are the classical ones of Vino Nobile with a strong predominance of Prugnolo Gentile (a clone of Sangiovese) and a small quantity of Canaiolo, Mammolo and Merlot. Over the last years the estate has changed all the vessels for wine ageing by utilizing new French and Slovenian oak casks and French tonneaux.

### VINO NOBILE DI MONTEPULCIANO DOCG

Wine is tightly linked with the town of Montepulciano as can be proved by the fact that wineries are actually "built in" the ancient urban structure of the medieval town. The wine has been noted since the sixteenth century, was drunk by Pope Paul III who raved about its excellent qualities and already in the 18th century it was referred to as "noble" or at least fit for the nobles to drink. This DOCG is located in the hilly area around the town. The designated area is actually situated inside the large chianti subzone of Colli Senesi (not to be confused with Chianti Classico, the more famous Chianti subzone. This was the very first DOCG in Italy.

Vino Nobile di Montepulciano wines are made from 60 to 80 percent Prugnolo (Sangiovese), 10 to 20 percent Canaiolo, and up to 20 percent of other varieties (although no more than 10 percent white). One of the other red varieties most often used is the Mammolo, which adds the scent of violets to the bouquet. White grapes like Trebbiano and Malvasia are no longer required, which allows winemakers to produce wines that are more intense and longer lived. The wines of this DOCG must be aged for two years in oak or chestnut casks, three years for those labeled riserva. In 1989 a new DOC - Rosso di Montepulciano - was established. It's located in exactly the same area and uses the exact same grape varieties as for the Vino Nobile di Montepulciano DOCG.



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