

TENUTA LA GRAZIANELLA

ROSSO DI MONTEPULCIANO DOC



VINEYARD & PRODUCTION INFO

Soil composition: pliocene origin, with shells, stones, and some clay content

Training method: spurred cordon

Elevation: 1,148-1,476 ft a.s.l.

Vines/ha: 3,300(older vineyards)-5,000(younger vineyards) vines/ha

Exposure: South-East

Vines age: 16-26 years

Harvest time: end of September

First vintage: 1989

Production: 140,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Prugnolo Gentile

Fermentation

Container: stainless steel tanks

Length: 7 days

Temperature: 75-79 °F

Maceration

Technique: daily pumping over

Length: 7 days

Aging

Container: 110hl casks

Wood: Slavonian oak

Length: 3 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 12%

Residual sugar: 0.1 g/l

Acidity: 4.9 g/l

Dry extract: 30.2 g/l



FOOD PAIRINGS

Ideal with appetizers, first-course dishes with meat sauces, stuffed pasta or casserole dishes, and grilled red meats.



TASTING NOTE

Vivid ruby-red color.

Intense, fine bouquet on the nose with notes of wild black cherry, violet, and a slight vanilla undertone.

On the palate, it is well-balanced and elegant, with a slight initial tannic note.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Riccardo Cotarella & Emanuele Nardi

Total land under vine: 300 ha

Winery production: 1,600,000 bottles

Region: Tuscany (Italy)

