2011 Tenuta di Gracciano Della Seta (Sangiovese)

ROSSO DI MONTEPULCIANO DOC, TUSCANY, ITALY



If your experience tells you that Tuscany begins and ends with Chianti, you would be at fault to miss out on one of the region's brightest stars: the village of Montepulciano. It can be a bit confusing, since the Montepulciano grape grown in Abruzzi and the Marche is nowhere to be found, yet this village spins their noble wines with a fine silken texture. They are graceful, medium-bodied wines, characterized by their dark cherry and rich plum aromas, ripe strawberry and cherry fruit flavors, and a gently tannic tea-leaf finish.

This estate has been in the della Seta- Ferrari- Corbelli family since WWII, but its vineyards' 200-year history has a track record of greatness including a prize at the international fair of Torino in 1864. This wine is built primarily from Sangoivese with 10% Merlot.

This wine is ruby colored and fresh, conveying an elegant simplicity. Its scents of violet and cherry continue on the palate and gently build to its finish. It has a medium body surrounding a solidly structured core, with a variety of flavors to compliment the fruit, including licorice, menthol, rosemary, earth, leather, tobacco.

Recommended pairings: Caramelized Onion and Wild Mushroom Pizza
- OR -

Roasted Chicken with Lemon-Rosemary Pan Jus

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