



AMBROGIO E GIOVANNI FOLONARI

T E N U T E



TORCALVANO
GRACCIANO

PANCOLE

ROSSO DI MONTEPULCIANO

Denominazione di origine controllata (D.O.C.)



THE LAND

Area of production: Made from grapes coming from the vineyards cultivated at our Torcalvano Gracciano estate, located in Montepulciano municipality

Altitude: 350 MASL

THE GRAPE

Vines: Prugnolo gentile (Sangiovese clone) varietal wine

Planting density: 2.800 – 3.300 vines per hectare

Production per hectare: on average 7 tonnes of grapes

Yield in wine from the grapes: about 65%

IN THE WINERY

Vinification: in stainless steel vats at a controlled temperature of 26°/28°C. Maceration on the skins for at least 10 days. Malolactic fermentation in stainless steel containers.

Ageing: in 50-hl Slavonian oak barrels for 6-8 months

Bottle ageing: minimum 3 months

THE WINE

Tasting: Delicate, floral, feminine and very sophisticated aromas.

On the palate it is balanced and elegant, with a fresh finishing

At the table: At our “Villa di Nozzole” we like to match it with “tagliolini” with ragout

First harvest: 1997

Shelf life: up to 5 years

Interesting fact: It comes from one of the most beautiful countryside areas of the world, close to Val d’Orcia – Unesco World Heritage

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

Soggetto all’attività di direzione e coordinamento di Aeffe Fin S.p.a.

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