



AMBROGIO E GIOVANNI FOLONARI

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TORCALVANO  
GRACCIANO

# TORCALVANO

## NOBILE DI MONTEPULCIANO RISERVA

*Denominazione di origine controllata e garantita (D.O.C.G.)*



### THE LAND

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

**Altitude:** about 350 MASL

### THE GRAPES

**Vines:** Prugnolo gentile (Sangiovese clone) varietal wine

**Planting density:** 4.000 - 5000 vines per hectare

**Production per hectare:** in media 7 tonnes of grapes

**Yield in wine from the grapes:** about 65%

### IN THE WINERY

**Vinification:** Fermentation at a controlled temperature of 28°C in stainless steel tanks with stay on the skins for at least 20 days.

**Ageing:** 24 months 50-hl Slavonian oak barrels (50%) and in 225-lt French "barriques" (50%).

**Bottle ageing:** minimum 12 months

### THE WINE

**Tasting:** Delicate, floral, feminine and very sophisticated aromas. On the palate it is balanced and elegant, with a persistent and velvety tannic finish

**At the table:** At our "Villa di Nozzole" we like to match it with pork "scamerita" with garlic-scented turnip greens

**First harvest:** 1997

**Shelf life:** up to 30 years

**Interesting fact:** Nobile di Montepulciano, "The king of wines!", a quote from Francesco Redi ("Bacco in Toscana", 1685)

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

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