Prunotto



GRANADIÈ 2017

Classificazione

Langhe DOC Rosato

Annata

2017

Climate

The 2017 vintage in The Langhe will be remembered for hot summer weather and scarce rainfall. Winter was mild with little snowfall while the first part of spring brought some rain and higher than average temperatures prompting early vine development. As the month of April drew to a close, temperatures suddenly plummeted with some late spring frost that mostly affected vineyards located at the bottom of the valley and along the hillsides. The month of May marked the beginning of a long period of favorable weather leading to high temperatures during the summer months. Several isolated rainstorms in August replenished groundwater reserves in the soil, critical for guaranteeing optimal vine growth and development. As of the first week in September, temperatures dropped considerably with significant temperature fluctuations between day and night. This vintage was marked by lower yields but excellent quality. Harvesting of Nebbiolo grapes for Granadiè began on September 20th.

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Harvest and Vinification

Nebbiolo was hand harvested into baskets and brought to the cellar where the grapes were destemmed, crushed and left to macerate on the skins for approximately 12 hours at room temperature. The crushed grapes were then gently pressed and alcoholic fermentation began at a temperature of 18 °C (64° F). Granadiè was left to age in stainless steel tanks at a controlled low temperature for several months then bottled and released for sale.

Historical Data

Un rosato che nasce nello straordinario territorio delle Langhe, su terreni argillosi con strati sabbiosi del periodo Tortoniano. Sorprende per il suo profumo di rosa e lampone ben integrato da un palato fresco e strutturato. Un vino dal carattere unico.

Tasting Notes

Granadiè is pinkish in color with orange undertones. The nose is intense with delicate notes of roses and raspberries. The palate reveals pleasant fresh acidity sustained by a good tannic structure.