Prunotto



GRANADIÈ 2018

Classificazione

Langhe DOC Rosato

Annata

2018

Climate

The 2018 vintage started out with a long winter season with frequent rain showers that replenished groundwater reserves that were depleted after 2017's drought conditions. Winter weather conditions persisted until the beginning of March with lower than average temperatures causing a delay in vine growth. Frequent rain and lower than average temperatures prevailed during spring and the first half of summer. Halfway through July, temperatures rose considerably and a long stretch of beautiful weather followed favoring slow, regular berry ripening. Despite these climatic conditions, there was a disparity in berry maturation from vineyard to vineyard. Harvesting of Nebbiolo grapes for Granadiè began on October 9th.

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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.