Prunotto



GRANADIÈ 2021

Classificazione

Langhe DOC Rosato

Annata

2021

Climate

The 2021 growing season started with mild winter weather however, there were abundant rain showers, even some snowfall, that provided excellent ground water reserves. The vines' growth cycle began right on schedule, but in mid-April, light localized frost events resulted in a reduction in overall yields without causing any adverse effects on the quality of the fruit. Springtime brought a long stretch of beautiful weather that lasted throughout the summer months. Summer brought temperatures that were consistent with seasonal averages, never excessive, and scattered storms in June and July. Ideal temperature swings during harvest time allowed the grapes to reach an optimal ripening phase and achieve good balance in sugar levels, freshness, and phenolic compounds. Harvesting operations took place on September 30th.

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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.