Prunotto



GRANADIÈ 2022

Classificazione

Langhe DOC Rosato

Annata

2022

Climate

The 2022 vintage will be remembered for the early and surprising growing season. Early because the grape harvest had already been completed at the beginning of October and surprising because, considering weather patterns, the grape vines proved once again to be exceptionally resilient. Winter weather was unusual from the very beginning of the season, mild and dry conditions persisted throughout the entire vegetative cycle. Significant lack of precipitation and temperatures that rose above seasonal averages in June and July caused the vines to respond by limiting vegetative growth and reducing cluster size. Under these circumstances, perfectly healthy grapes progressed to ripeness, however berries were smaller in size and had high sugar concentration levels. Harvesting operations for Granadiè took place on September 21st, 2022.

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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.