Prunotto



GRANADIÈ 2023

Classificazione

Langhe DOC Rosato

Annata

2023

Climate

The 2023 growing season was defined by warm dry weather that persisted until mid-May when abundant precipitation impacted the area, especially heavy in the area around Alba. Temperatures returned to normal levels at the beginning of July and were accompanied by several summer storms. These climatic conditions resulted in lower yields but did not adversely affect the future quality or ripening phase of the fruit. The grape harvest for Granadiè took place on October 16th.

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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 pale pink in color with light orange undertones. Right out of the gate the nose offers outstanding finesse with aromas of red fruit and floral hints. The palate is elegant, fresh and defined by a pleasant tannic texture.