Prunotto



GRANADIÈ 2024

Classificazione

Langhe DOC Rosato

Annata

2024

Climate

The 2024 growing season began with mild winter weather and occasional rain showers that helped partially replenish groundwater reserves that were depleted after the past summer's drought conditions. The vines broke dormancy normally during a period of mild weather. The final half of spring and summer brought rain showers. These climatic conditions required specific soil management techniques to preserve the health of the vines and not only: cluster thinning proved to be essential in guaranteeing that grapes developed with good sugar concentration levels and good freshness. The grape harvest took place on September 16th

Prunotto

Harvest and Vinification

Grapes were harvested into crates then brought to the cellar for destemming. Nebbiolo berries were crushed and left to macerate on the skins for approximately 8 hours at room temperature. The must was then gently pressed and alcoholic fermentation took place at a controlled temperature of 18 °C (64 °F). Before bottling, Granadiè was left to age in stainless steel tanks at a controlled low temperature for several months before being 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 a pale pink color. The nose presents dominant notes of citrus fruit and flower blossoms. The palate opens rich and vibrant with pleasant freshness and light tannins. The long finish is defined by impressions of spices and citrus fruit.