

GRANELLO 2024

Igt Toscana

GRAPE VARIETIES

95% Sauvignon blanc with a small quantity of white aromatic berries.

VINEYARDS

Altitude: 230 m a.s.l.
Exposure: East-West

Density: 5500/6000 vines/ha
Training: Guyot

SOIL

New alluvial soil, well drained but also fresh, which grant a good acidity to the grapes even when fully ripe.

GROWING SEASON

After a mild winter, but with abundant rainfall, the spring saw temperatures in the normal range, but with precipitation, especially in the early part. Temperatures rose sharply at the beginning of June and remained above 30°C for the rest of the summer, with little rainfall. However, the reserves accumulated during the winter allowed the production cycle to develop regularly and the grapes to ripen excellently.

HARVEST

The grapes have been harvested in early September and placed in dehumidified rooms where they undergo assisted drying for 15 days.

VINIFICATION

Fermentation occurs in steel tanks, at about 14°C-15°C (57.20°F- 59°F) for 30 days.

AGEING

In stainless steel vats.

TECHNICAL INFO

Alcohol: 12% vol.
pH: 3.45
Reducing sugar: 173.47 g/l

Total acidity: 6.08 g/l
Net dry extract: 33.59 g/l

TASTING NOTES

Yellow colour with golden hues. Granello has the unmistakable aroma of ripe plums and fruit in syrup. The palate is balanced between sweetness and acidity, with a long and persistent finish. The aftertaste confirms the complex aromatic notes perceived on the nose.

