



RICASOLI

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GRANELLO 2022

95% Sauvignon with a smallest amount of aromatic white grapes

TOSCANA IGT PASSITO

VINEYARD

Altitude: 230 m a.s.l. | Density: 5.500/6.000 plants/ha
Exposure: East-West | 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

The 2022 was year to remember for its bizarre climatic characteristics. After a mild and rainy autumn-winter season, the month of March, which started cold and dry, subsequently marked the beginning of an abnormally hot and rather dry period, with temperatures reaching up to 35°C. Of note during this dry stretch, the July 7 hailstorm that partly damaged the grape bunches on some vineyards, thankfully without compromising the quality of the grapes by harvest. The rains in mid-August, allowed the vegetative restart and consequently the veraison and ripening of the grapes.

WINEMAKING

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

TECHNICAL DATA

Alcohol: 11,5% vol. | Total acidity: 6,19 g/l
pH: 3,27 | Net dry extract: 27,98 g/l
Reducing sugar: 158,46 g/l

