

GRANELLO 2019

Igt Toscana

GRAPE VARIETIES

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

VINEYARD

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

Density: 5.500/6.000 plants/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

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild however January came with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains.

HARVEST

The grapes have been harvested by mid-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: 11,50% vol.
pH: 3,08
Reducing sugar: 175,04 g/l

Total acidity: 6,13 g/l
Net dry extract: 30,56 g/l

TASTING NOTES

Yellow colour with golden hues. To the nose scents of ripe plums and fruit in syrup. The taste is pleasantly creamy and well balanced with aromatic sensations to the end.

