



RICASOLI

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GRANELLO 2025

Toscana IGT Passito

GRAPE VARIETIES

Sauvignon Blanc 95%, complementary grapes.

VINEYARD

Altitude: 230 m. a.s.l. | Density: 5.500/6.000 plants/ha
Exposure: east-west. | Training system: 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 2025 growing season was characterized by a particularly balanced climate. Following a wet spring with temperatures in line with seasonal averages, temperatures rose sharply above 30°C at the beginning of summer. These dry conditions favored fruit set and the initial growth of the berries. The rest of the summer was characterized by significant diurnal temperature variation between hot days and cool nights, with only sporadic rainfall preventing the vines from experiencing water stress. Finally, light rainfall at the end of August allowed the grapes to ripen fully. The result was a highly positive vintage, yielding wines with moderate alcohol levels, excellent color, and intense fresh fruit aromas.

WINEMAKING

The grapes were hand-picked in mid-September and dried for 15 days. Each parcel was vinified separately. The grapes were then transferred to stainless steel tanks, where fermentation took place at a controlled temperature of 12–16°C for 30 days.

AGEING

Granello was aged for a few months in stainless steel tanks before being bottled and released.

TECHNICAL DATA

Alcohol: 12% Vol. | Total acidity: 5.89 g/l
pH: 3.27 | Net dry extract: 18.89 g/l
Reducing sugar: 134.58 g/l

