



RICASOLI

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GRANELLO 2017

95% Sauvignon with a smallest amount of aromatic white grapes

TOSCANA IGT PASSITO

VINEYARD

Granello was born under the sign of a willingness to experiment with new varieties and vinification techniques unusual in the territory. This white wine offers an imposing aromatic component.

PARTIAL DRYING

Assisted 20 days

NOTES ON THE PRODUCTION PROCESS

The grapes are placed in dehumidified rooms where they undergo assisted drying. After they are cooled and pressed, the must starts a slow fermentation that brings out the aromatic elements.

GROWING SEASON

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18?20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

The Sauvignon Blanc was harvested in early September.

WINEMAKING

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

