



RICASOLI

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GRANELLO 2018

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

Overall we can state that 2018 was a complex harvest due to the climatic trends which tended to be more humid than on average in the past, but with excellent summer temperatures and a very dry period in the months of September and October. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly. The grapes brought to the cellars was of a very high quality, which leads us to hope for a high quality wine.

WINEMAKING

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

