



BARONE RICASOLI

GRANELLO TOSCANA IGT

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.



2010

bottle size
LT 5,00

Blend
Sauvignon with a smallest percentage of aromatic white grapes.

Fermentation temperature
Fermentation occurs in steel tanks, at about 12°C. The very sweet must is fermented slowly for 25-30 days, to avoid losing any of its fresh, sweet, fruity accents.

Tasting notes
Brilliant straw-yellow colour. Intense and aromatic scents of fresh fruit with a mineral touch. Mandarin orange, pineapple, apricot in syrup and honey flavours leads to a velvety, ample palate with grapefruit, lime, pineapple and candied fruit sensations. Mineral and silky finish. Enjoy with a sweet dessert, on its own or with any meal. Drink it chilled.

This year the seasons were normal: a cold, snowy winter, a wet spring, a hot summer, and variable weather in September and October leading up to the 2010 harvest. Bud break was in mid-April, while the veraison, which did take place later than in previous vintages, was uniform over all of the grape bunches. The grapes ripened evenly, and the bunches presented high sugar and anthocyanin concentrations.