

## GRANELLO 2023

Igt Toscana

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### GRAPE VARIETIES

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

### VINEYARDS

Altitude: 230 m a.s.l.

Density: 5500/6000 vines/ha

Exposure: East-West

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 2023 was a particular year that required a great agronomic commitment in the management of the vineyard. Spring was cold in the first days of mid-March and early April, and quite rainy. The combination of continuous humidity and typical spring temperatures favoured a good flowering and fruit set, but also led to the onset of fungal diseases, affecting the inflorescences first and then the newly formed clusters. From mid-June, the weather shifted towards the typical Chianti summer: lack of rain except for two showers at the end of June and late August, with seasonal average temperatures, reaching peaks of 41°C in mid-August days.

### 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: 12,5 % vol.

Total acidity: 6,73 g/l

pH: 3,46

Net dry extract: 36,70 g/l

Reducing sugar: 165,88 g/l

