



Gragnano

Penisola Sorrentina DOP



Sorrento Peninsula is a popular destination for an international tourism. In very limited areas and in extreme viticulture conditions, a sparkling wine of excellent quality and great tradition is produced; Gragnano.

“A small but insurmountable wine” as defined by Mario Saldati.

It is produced by unifying different types of grapes such as Olivella, Sciascinoso, Per'e Palummo (Piedirosso), Aglianico and other varieties grown in the municipalities of the Sorrento Peninsula.

Grape variety: Piedirosso, Aglianico.

Production area: Agro Vesuviano.

Soil: predominately sandy.

Training system: low arbour and cordon spur system.

Yield: 70-80 quintals/ha

Harvest: October, manual.

Technical prefermentation: slightly long maceration with delestage.

Fermentation: 2 weeks in stainless steel.

Fermentation temperature: 24° - 26° C

Refining: in stainless steel and bottle.

Alcohol content: 12,5%

ORGANOLEPTIC CHARACTERISTICS

An intense red color.

The nose presents a generous complexity with evident spicy notes accompanied by fragrances of licorice, straw, and slight nuances of violet. It has a good persistence, freshness and structure in the mouth.

Formati Disponibili

0.75l