

DATA SHEET

La Granera

Griota

LANGHE ROSSO

CONTROLLED DESIGNATION OF ORIGIN

"Griota" is a red Langhe with full characters, with a beautiful personality, very savory and persistent, capable of resisting time and fully grasping the conviviality of the table.

TYPE OF GRAPE VARIETY

50% Nebbiolo and 50% Barbera

LOCATION OF THE VINEYARD

The grapes come from the vineyards in the "Granera" locality in the village of Castellinaldo d'Alba.

GRAPE HARVEST

The grapes are harvested by hand with careful selection of bunches in the second half of September/beginning of October.

WINEMAKING

The grapes are crushed and vinified separately according to a fermentation process with maceration for about ten days.

MATURATION

The wine matures in cement barrels for a few months.

AGEING

After bottling, the wine ages for six months in the company before being marketed.

ALCOHOL CONTENT

The red Griota Langhe has an alcohol content of 13.5% Vol.

CHARACTERS

The color is intense garnet red and full tonality, the aroma is broad and fruity with strong hints of plum and cherry, spicy cinnamon and green pepper, the flavor is full, warm and with a nice structure

AT THE TABLE

It accompanies savory first courses, red meats with tasty sauces and long-aged cheeses with great refinement.

