

# DATA SHEET

*La Granera*

# *Granplin*

## BRUT SPARKLING WINE

Granplin is a Brut sparkling wine, obtained with the Martinotti method (Charmat), particularly suitable for enhancing the fruity and fragrant characters. "Granplin" derives from the Piedmontese language, in which it has the meaning of handhold, pretext, hook.

### *TYPE OF GRAPE VARIETY*

100% Arneis.

### *LOCATION OF THE VINEYARD*

Arneis grapes come from the "Granera" locality of Castellinaldo d'Alba, in the Roero area.

### *GRAPE HARVEST*

The grapes are harvested by hand with careful selection of the bunches in the first half of September.

### *WINEMAKING*

From the soft pressing of the grapes, the free-run must is born, which ferments at a controlled temperature of 18°C. Subsequently, the base wine is transferred to an autoclave, where it develops the second fermentation with a large formation of carbon dioxide that remains incorporated into the product.

### *AGEING*

After bottling at constant pressure, the wine ages for some time in the company before being marketed.

### *ALCOHOL CONTENT*

Granplin Brut Sparkling Wine has an alcohol content of 12.5% Vol.

### *CHARACTERS*

The color is straw yellow with beautiful hue and intensity, the aroma is floral and fruity with clear hints of golden apple. The taste is delicate and fragrant, with a pleasant structure and a subtle bitter aftertaste.

### *AT THE TABLE*

Excellent as an aperitif, Granplin elegantly accompanies the entire meal, although it is preferable with elegant and well-seasoned cured meats, delicate appetizers, fish dishes and white meats with light sauces.

