



## GRAPE VARIETY

White grapes from the region.

## TYPE OF WINE

Balsamic sweet wine, still.  
The wine is produced in Italy.

## SOIL

Hill grounds of volcanic origin  
in Gambellara.

## AVERAGE VINEYARD AGE

About 60 years old (first vines planted in  
1935; most recent implants in 1985).

# VIN DE GRANARO

2015

## DRYING PROCESS

The grapes are hung to the ceiling beams of well-ventilated drying rooms in an ancient 1700s tower, using the Venetian method called picaio. The grapes are then left to dry for about 6 months.

## VINIFICATION

After the drying period, the whole grape bunches are loaded in the press, and then pressed for 8 hours with a constant pressure of maximum 2 bar. The resulting grape must (yield of about 30% of the original weight), is fermented with native yeasts in the barn, at the top of the grape-drying tower, in non-toasted oak caratelli. Because of the temperature fluctuations, the wine alternates fermentation periods to oxidation ones.

## AGEING

From 6 to 10 years in non-toasted oak caratelli. The wine is bottled non-filtered.

## BOTTLES PRODUCED THIS VINTAGE

395.

## VINEYARD SIZE

5,5 Ha.

## YIELD

60 to 90 quintals/Ha.

## BOTTLE SIZE

0,375 lt.

## FIRST VINTAGE

2004.