

GRANACCIA

Soft pressing, contact with the skins for at least 8-10 hours, with 2 replacements every 24 hours. Aging in stainless steel barrels for at least 6 months.

Denomination: Granaccia

Alcohol: 13% vol to 14% vol (Depending on the vintage)

Total Acidity: 4,5 to 5,5 gr/l (Depending on the vintage)

Serving Temperature: 16-18°C

Colour: ruby red, with a slight tendency to purple

Nose: broad and persistent, with hints of forest berries, flowers of violet and rose

Taste: warm, soft and velvety



PALLETISATION

Pcs per carton	Gross weight carton	Carton Height	Cartons per Layer (pallet 80 x 120)	Cartons per pallet (pallet 80 x 120)	Pcs per pallet	Height pallet	Gross weight pallet
6	8 kg	17 cm	11	99	792	165 cm	550 kg