



Gragnano Penisola Sorrentina protected designation of origin

The Sorrento Peninsula is a popular destination for 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. Gragnano takes its name from one of the latter.

TECHNICAL SHEET

Grape variety | Piedirosso, Aglianico, Sciascinoso e altre varietà minori

Production area | Penisola Sorrentina

Soil | sandy

Training system | low arbour

Yield | 80 quintals

Harvest period | first part of October

Harvest | manual

VINIFICATION

Technical prefermentation | old prefermentation maceration for a few days

Fermentation | stainless steel

Fermentation temperature | 16° - 18° C

Refermentation | autoclave for 30 days

Refining | in bottle

Alcohol content | 11,5%

ORGANOLEPTIC CHARACTERISTICS

Ruby red in color with a tendency towards dark. A vinous and rustic bouquet. Sparkling with an evanescent foam. It has an aroma and an extremely volatile smoky aftertaste. Slightly sweet. Despite the color, it should be drunk cold at a temperature of 5-8 degrees.