

GRANÀ

The superdrink that blends Tradition&Innovation

THE ORIGINAL WINE AND POMEGRANATE DRINK

GRANÀ

GRANÀ • COCKTAIL A BASE DI VINO E SUCCO DI MELOGRANO

GUSTARE FREDDO (6-8°C) • BEST SERVED CHILLED (6-8°C)

PRODOTTO IN ITALIA • PRODUCT OF ITALY

SOCIETÀ AGRICOLA REDIN, PONZANO VENETO (TV) • PRODOTTO DA VE 7774-IT



Contiene Solfiti • Contains Sulphites • Enthält Sulfite

Contient Sulfites • Contiene Sulfitos

Inquadra il QR code per informazioni su valori nutrizionali, ingredienti e modalita di smaltimento imballaggi.

Scan the QR code for nutritional values, ingredients and packaging disposal methods.

E

366KJ/88KCAL PER 100ML

Da consumarsi preferibilmente entro: vedi capsula

Best before: see capsule

750ML e

7%VOL



Imagery



Packaging



@GRANA_DRINK

THE SUPERDRINK THAT BLENDS
PEOPLE AND MOMENTS.

GRANADRINK.IT



@GRANA_DRINK

THE
ANTIOXIDANT, ENERGIZING
SUPER
SUSTAINABLE, UNCONVENTIONAL

DRINK

GRANADRINK.IT

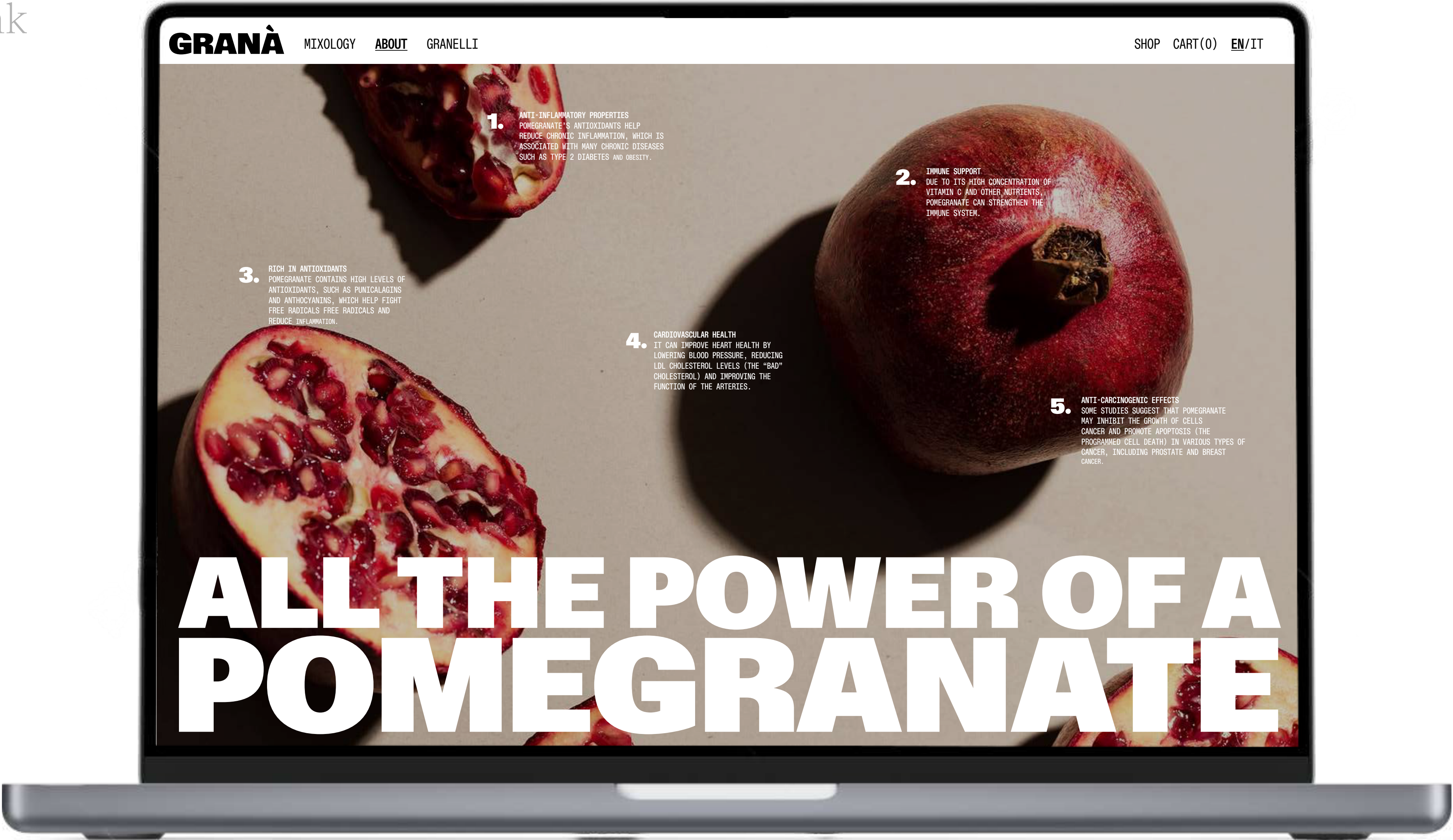


@GRANA_DRINK

THE SUPERDRINK THAT BLENDS
PROSECCO AND POMEGRANATE JUICE.

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Superdrink



GRANÀ

MIXOLOGY [ABOUT](#) GRANELLI

SHOP CART(0) [EN/IT](#)

1. **ANTI-INFLAMMATORY PROPERTIES**
POMEGRANATE'S ANTIOXIDANTS HELP REDUCE CHRONIC INFLAMMATION, WHICH IS ASSOCIATED WITH MANY CHRONIC DISEASES SUCH AS TYPE 2 DIABETES AND OBESITY.

2. **IMMUNE SUPPORT**
DUE TO ITS HIGH CONCENTRATION OF VITAMIN C AND OTHER NUTRIENTS, POMEGRANATE CAN STRENGTHEN THE IMMUNE SYSTEM.

3. **RICH IN ANTIOXIDANTS**
POMEGRANATE CONTAINS HIGH LEVELS OF ANTIOXIDANTS, SUCH AS PUNICALAGINS AND ANTHOCYANINS, WHICH HELP FIGHT FREE RADICALS FREE RADICALS AND REDUCE INFLAMMATION.

4. **CARDIOVASCULAR HEALTH**
IT CAN IMPROVE HEART HEALTH BY LOWERING BLOOD PRESSURE, REDUCING LDL CHOLESTEROL LEVELS (THE "BAD" CHOLESTEROL) AND IMPROVING THE FUNCTION OF THE ARTERIES.

5. **ANTI-CARCINOGENIC EFFECTS**
SOME STUDIES SUGGEST THAT POMEGRANATE MAY INHIBIT THE GROWTH OF CELLS CANCER AND PROMOTE APOPTOSIS (THE PROGRAMMED CELL DEATH) IN VARIOUS TYPES OF CANCER, INCLUDING PROSTATE AND BREAST CANCER.

**ALL THE POWER OF A
POMEGRANATE**

GRANÀ

MIXOLOGY

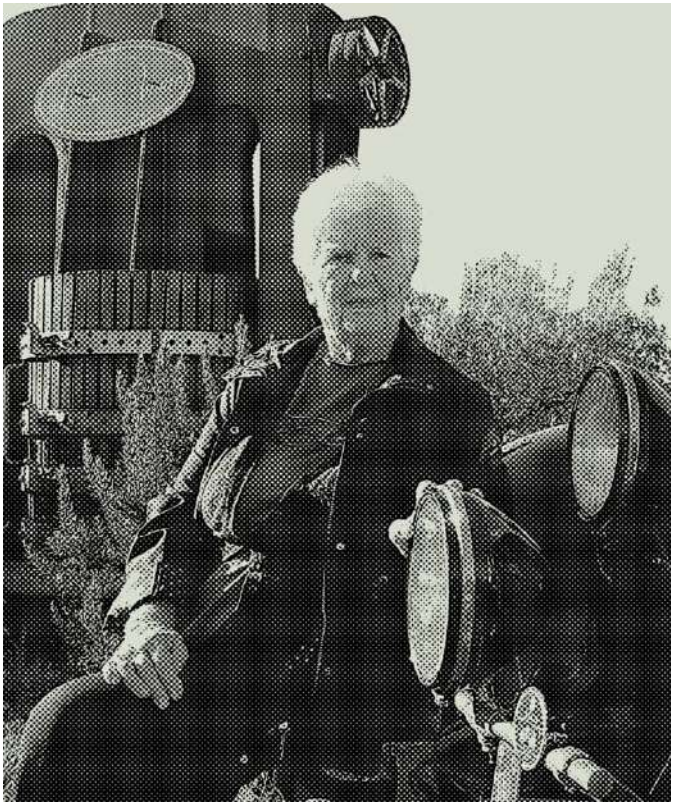
ABOUT

GRANELLI

SHOP

CART(0)

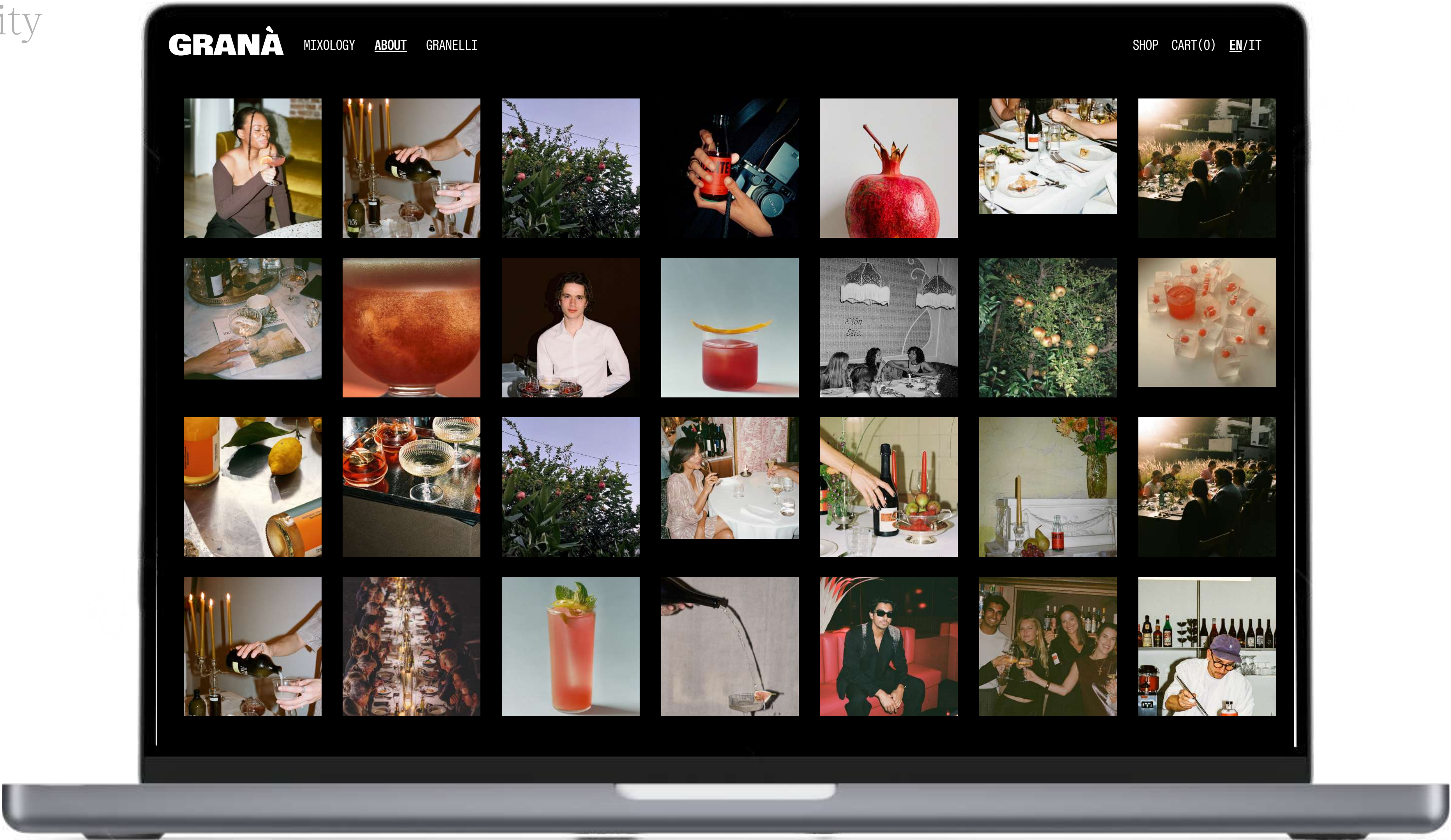
EN/IT

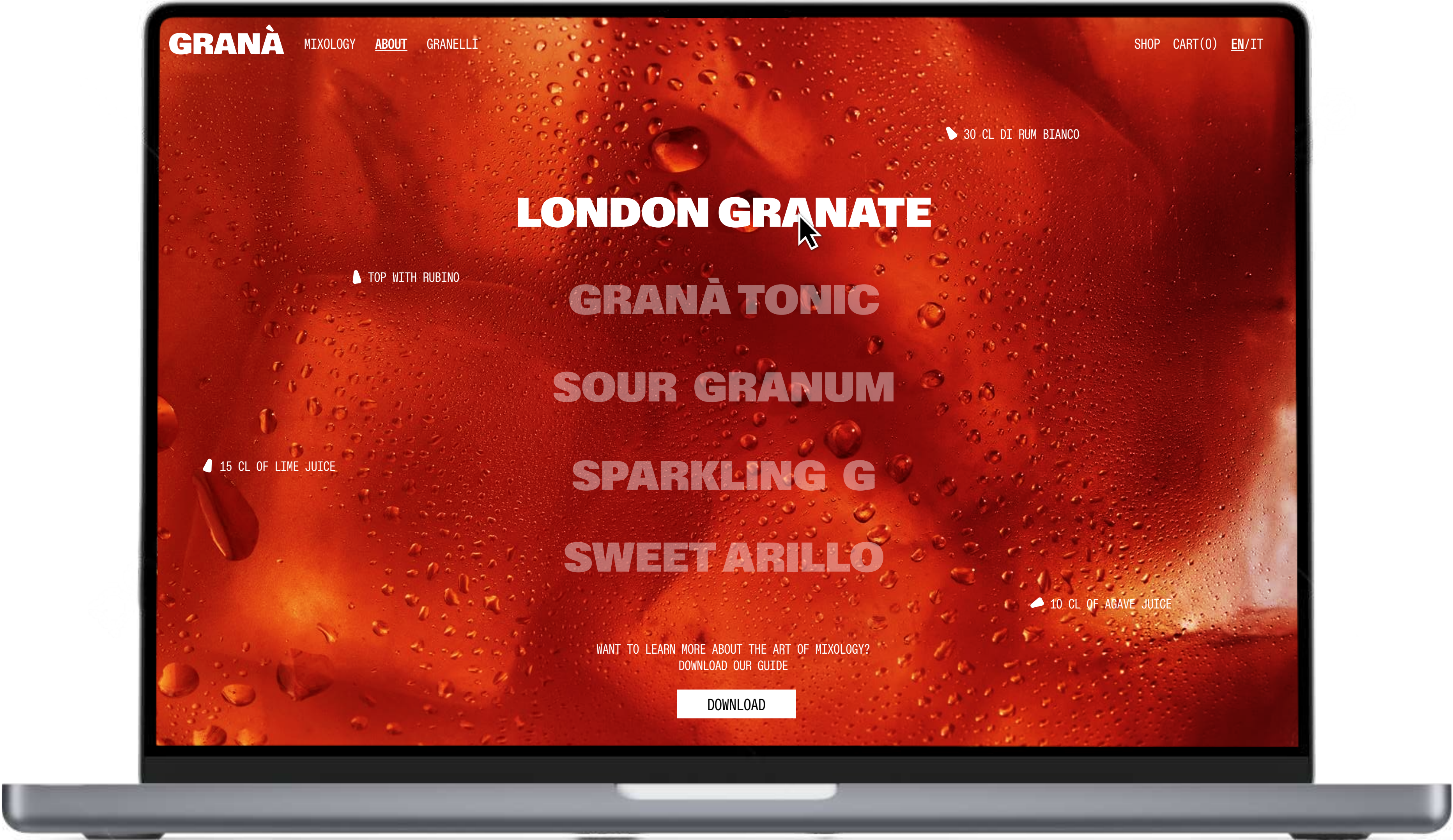


A SECRET RECIPE,
REIMAGINED..

IN THE HEART OF THE VENETIAN COUNTRYSIDE,
BEFORE MIXOLOGY WAS EVEN A WORD, A VENETIAN
MATRIARCH HAD A TRADITION: A SIMPLE YET POWERFUL
BLEND OF PROSECCO AND FRESH POMEGRANATE, CRAFTED
TO ENERGIZE AND REVIVE.

Community





Cocktail Booklet



Social Media

grana_drink

WE GAVE A GROUP OF PEOPLE A CAMERA
TO SHARE THEIR VIEWS



HERE'S TO CHANCE ENCOUNTERS, TO STORIES
SHARED, AND TO CONNECTIONS MADE.

grana_drink



grana_drink

WHAT IS YOUR BLEND?

LONDON GRANATE

GRANÀ TONIC

SOUR GRANUM

SPARKLING G

SWEET ARILLO



Processing

Development and Innovation in Collaboration with the University of Padua

GRANÀ is an exclusive Ready to Drink cocktail, crafted with a skilful combination of Glera wine and pure pomegranate juice, born from an innovative and highly refined production process.

The uniqueness begins with the raw materials: Glera grapes, sourced from rigorously selected vineyards, and Wonderful pomegranates, chosen for their rich, sweet pulp. Manual harvesting ensures only perfectly ripe fruits are used, and a special machine developed with the University of Padua allows the gentle pressing of the arils, preserving the juice in its purest form.

Processing

Development and Innovation in Collaboration with the University of Padua

This technology guarantees delicate extraction, maintaining the fruit's full organoleptic properties. The juice then undergoes a special double filtration process, resulting in a clear and pure liquid, ideal for blending. The winemaking takes place in an autoclave, creating a fine natural effervescence that enhances freshness and delicacy.

A distinctive feature of GRANÀ is the absence of added sugars: the natural sweetness of the pomegranate juice ensures balance without additives. The final result is a fresh, natural, and perfectly harmonious cocktail.

The Land of Origin

Province of Treviso, Veneto – just a few kilometers from Venice

GRANÀ is born in an area internationally renowned for its winemaking tradition. Among the hills and plains of Veneto, Glera grapes, the base of the famous Prosecco, and Wonderful pomegranates, prized for their aromatic richness, are cultivated.

This land, with its ideal microclimate and fertile soils, represents the perfect meeting point between tradition and innovation. The proximity to Venice strengthens its cultural and historical identity, giving GRANÀ authenticity deeply rooted in the territory.

Sensory Profile

Visual Appearance

A light, brilliant, ruby red color from the pomegranate juice.

The perlage is delicate, with fine bubbles enhancing the freshness of the sparkling Glera wine.

Sensory Profile

Aroma

An enveloping bouquet dominated by red berries such as pomegranate, cherry, currant, and cranberry.

Sweet and fruity, with a balanced acidity that adds vibrancy.

Sensory Profile

Taste

Fresh and thirst-quenching, with an initial sweetness that blends into a persistent, well-balanced acidity.

Fruity notes of pomegranate, cherry, and currant emerge elegantly, creating a pleasant flavor balance.

The finish is clean and persistent, with the light acidity of Glera accompanying each sip.

Experience

Food Pairings

Perfect as an aperitif, GRANÀ pairs beautifully with seafood and shellfish appetizers, as well as with spicy dishes or fresh fruit.

Its versatility makes it an excellent choice for both elegant occasions and convivial moments.

Ingredients

Glera grapes, 100% natural pomegranate juice



Alcohol Content

7% Vol.

Serving Temperature

6–8 °C



THE SUPERDRINK THAT BLENDS

TENIMENTI REDIN

Villorba (TV) - Italy

nicola@tenimentiredin.it

+39 346 856 8803

GRANÀ

