



# giornata

## 2018 Nebbiolo

Inspired by Italy - Crafted in California

**NEBBIOLO:** Our Nebbiolo pays homage to the great wines of Barolo and Barbaresco. It matures for about 24 months in oak and over 6 months in bottle prior to release. It is well structured and built to age. Utilizing a lengthy post-fermentation maceration on its skins, its formidable tannin is refined to a cellar-worthy, yet immediately approachable profile.

**TASTING NOTE:** On the nose cherry and pomegranate lead, followed by the more succulent impressions of Luxardo and strawberry gushers. This juicy element is seasoned with dashes of charcoal, flint and underbrush. A slight rose petal and cherry blossom stands shyly. Her textures are both soft and angular, supple and bright. There is a faint lingering grip. On the palate there are more earth elements than the nose suggests. The cherries are tart. Cranberry and pomegranate. The charcoal, flinty minerality can be tasted, but also contributes to her texture.

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**REGION:** Central Coast **AVA:** Paso Robles **DISTRICT:** Adelaida

**VINEYARD:** Luna Matta

**ALTITUDE:** 1600 Feet

**SOILS:** Silty clay loam over calcareous substrate

**VARIETIES:** Nebbiolo 100%

**FARMING:** Certified organic CCOF

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** Native fermentation, 100% Neutral French Oak

**ALCOHOL:** 14%

**ANNUAL PRODUCTION:** 120 Cases

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Produced & Bottled by Giornata Wines  
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