



giornata

2019 Sangiovese

Inspired by Italy - Crafted in California

SANGIOVESE: A grape most often associated with Tuscany, Sangiovese is like a chameleon. Few grape varieties have the capability of spanning such a wide spectrum of body, flavor and aroma. For this, Sangiovese is akin to a blank canvas for the winemaker. At Giornata, there are at least three wines every vintage that are Sangiovese dominated, though only one of them is 100%. The varietal wine is crafted to be powerful and complex, yet balanced. Foot-stomping and extended maceration facilitate the gentle extraction of color and tannin from the small-berried Sangiovese clones that comprise this lot. A 22-month aging in neutral French oak barrels and puncheons allows further subtleties and nuances to emerge.

TASTING NOTE : Aromas of dry soil, cherry, bay, barn slats and cola. Texturally it is full and assertive with mouth filling tannins, though not heavy. On the palate there are chicories, coffee, luscious cherry and dried herbs.

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

VINEYARD: Luna Matta

ALTITUDE: 1600 Feet

SOILS: Silty clay loam over calcareous substrate

VARIETIES: Sangiovese 100% Clones: VCR 19, VCR 6

FARMING: Certified organic CCOF

HARVEST DATES: 10.8.19

YEASTS: Native

FERMENTATION & ELEVAGE: Native fermentation, Neutral French oak

ALCOHOL: 15%

ANNUAL PRODUCTION: 185Cases



Produced & Bottled by Giornata Wines

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