



giornata



TWO THOUSAND and TWENTY
Falanghina

Inspired by Italy - Crafted in California

GIORNATA FATTO A MANO wines are a true reflection of place and vintage without makeup or any tricks to hide behind. Winemaker Brian Trizzi and Grape Grower Stephy Trizzi made the choice early on that these wines would be devoid of intervention, without addition, made in clay amphora and simply put, "are what they are". The bottles were all filled by gravity, corked individually by hand, without any filtration or fining. We are aware these wines are not for everyone, and they are not for every occasion, but we feel that all of them are intrinsically unique and true to vintage.

THIS BOTTLING was a total bright spot in the 2020 Fatto a Mano Series and improved on what has been our most popular orange wine. The wine is not only orange in color, but also smells like orange blossom and creamsicle. There is also an exotic Chai element present. The palate is structured more like a red wine with notes of pear, orange sherbet and chalk.

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

FARMING: Organic, certified from CCOF

VINEYARD: Jack Knife **ALTITUDE:** 1200 ft.

EXPOSURE: N.E. slopes, 30% grade

SOILS: Well drained silty clay loam soil, weathered from calcareous shale and sandstone

VARIETIES: Falanghina, own rooted

VINE AGE: 18 yrs.

VINE TRAINING: Bilateral cordon, spurpruned, modified vertical shoot positioning

HARVEST DATE: 9.15.2020

YEASTS: Native

FERMENTATION & ELEAVAGE: Falanghina grapes are left on the skins to ferment for 90 days in amphora. After fermentation the grapes are drained and pressed. The wine is then transferred back to amphora to age for 4 months until bottling.

ALCOHOL: 13% **ANNUAL PRODUCTION:** 75 cases



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