



giornata

2020 Nebbiolo

Inspired by Italy - Crafted in California

NEBBIOLO: Our Nebbiolo pays homage to the great wines of Barolo and Barbaresco. Our version typically spends 24 months in oak and over 6 months in bottle prior to release. It is well structured and built to age in a chilled cellar for many years and even decades. Utilizing a lengthy post fermentation maceration on its skins, its formidable tannin is refined to a cellar-worthy, yet immediately approachable profile. Try one soon after release well decanted with a mushroom risotto and store one away for years to celebrate with a truffle pasta.

WINEMAKING: We ferment the Nebbiolo by using a long cool fermentation and extended maceration on the skins to help temper the tannins and build the wine's mid-palate. Native fermentation without wine additions helps keep the wine pure and balanced to best reflect the soil and vintage. Minimal SO₂ is added prior to bottling.

TASTING NOTE: Aroma of white rose, wet earth, sage and pomegranate. On the palate there are hints of star anise, mushroom, cherry with a supple and smooth tarry finish.

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

VINEYARD: Luna Matta

ALTITUDE: 1600 Feet

SOILS: Silty clay loam over calcareous substrate

VARIETIES: Nebbiolo 100%

VINE AGE: 21 years

HARVEST DATES: 10.5.2020

FARMING: Certified organic CCOF

YEASTS: Native

FERMENTATION: Fermentors

ELEVAGE: 10 months neutral oak barrel followed by 12 months neutral oak puncheon

ALCOHOL: 13.5%

ANNUAL PRODUCTION: 102 Cases



Produced & Bottled by Giornata Wines
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