



giornata



TWO THOUSAND and TWENTY
Ramato

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 Terrizzi and Grape Grower Stephy Terrizzi 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.

OUR RAMATO is the first skin contact white wine we ever made ten years ago. It's sourced from our friend Mike Sinor's vineyard, Bassi Ranch. The vines are located a stone's throw from Avila Beach and are farmed with biodynamic principles. This 100% skin contact pinot grigio picked up quite a bit of color this vintage and exhibits red fruit qualities such as cherry and strawberry. The palate is loaded with more red fruit, hibiscus tea and a bit of radicchio like bitterness on the finish.

REGION: Central Coast **AVA:** San Luis Obispo

FARMING: Biodynamic, certification pending

VINEYARD: Bassi Ranch **ALTITUDE:** 175

EXPOSURE: South facing slopes

SOILS: Fine sandy loam weathered from sandstone

VARIETIES: Pinot Grigio

VINE AGE: 20 yrs.

VINE TRAINING: Bi-lateral cordon, vertical shoot positioning

HARVEST DATE: 9.9.2020

YEASTS: Native

FERMENTATION & ELEAVAGE: Pinot Grigio 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:** 125 cases

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