



giornata

2020 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 : The ferrous nose foretells the seriousness of this wine that also shows floral components, black cherry anise and white pepper. The palate has some tart black cherry with bay leaf, graphite and peppercorns. The finish is soft and persistent and will likely improve with age.

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: 9.22.20

YEASTS: Native

FERMENTATION & ELEVAGE: Native fermentation, neutral French oak puncheon

ALCOHOL: 14.5%

ANNUAL PRODUCTION: 119 Cases



Produced & Bottled by Giornata Wines

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