



giornata

2021 Aglianico
Luna Matta Vineyard

Inspired by Italy - Crafted in California

AGLIANICO : Originating from southern Italy, this grape stands up to the bold and spicy flavors of the region. The darkest, thickest-skinned fruit we see in the winery each year. While the wine can be serious and a beast, it also benefits from age with rich dark berry flavors and length on the palate.

We temper the extraction of the grapes' sometimes coarse nature with a slow, cool, native fermentation followed by weeks of maceration on skins to encourage tannin maturity and elegance while still maintaining natural rusticity.

TASTING NOTES

Nose - pink peppercorn, bergamot, cinnamon stick
Palate - Moxie cola, black pepper, brambly acidic fruits

SERVING 58 - 65° **PAIRING** Herb crusted lamb, spicy calabrian chili pasta sauce, rib-eye steak

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

VINEYARD: Luna Matta

ALTITUDE: 1600 Feet

SOILS: Silty clay loam over calcareous substrate

VARIETIES: Aglianico 100%

FARMING: Certified organic CCOF

HARVEST DATES:

YEASTS: Native

FERMENTATION & ELEVAGE: Fermenters, 100% Neutral French oak

ALCOHOL: 14.5%

ANNUAL PRODUCTION: 50 cases

Produced & Bottled by Giornata Wines
Paso Robles, CA giornatawine.com

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