



# giornata

## 2021 Aglianico

### French Camp 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. Our block of Aglianico at French Camp Vineyard thrives in one of the warmest sections of the Paso Robles AVA. Nevertheless, it is often the last fruit to be picked in any given harvest, it ripens slowly, and retains beautiful freshness and acidity at relatively low sugars. Thick-skinned and intense, its brooding dark fruit dominates flavors produced early in fermentation. As the intensity subsides, floral and nuanced spice aromas emerge. It's at home on the table as much with braised wild game as it is with traditional American barbeque.

**WINEMAKING:** We ferment the Aglianico 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 SO<sub>2</sub> is added prior to bottling.

**TASTING NOTE:** Aroma of elderflower, stone fruit, honey and wet cement. On the palate, lemon curd, honey dew and bitter almond

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

**VINEYARD:** French Camp

**ALTITUDE:** 1600 Feet

**SOILS:** Alluvial soils composed of sandy loam

**VARIETIES:** Aglianico 100%

**VINE AGE:** 46 years

**HARVEST DATES:** 10.13.21

**FARMING:** SIP Certified

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** Fermentors, Neutral Oak Barrels, Italian Botte

**ALCOHOL:** 14.0%

**ANNUAL PRODUCTION:** 200 Cases

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Produced & Bottled by Giornata Wines  
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