

giornata



TWO THOUSAND TWENTY ONE  
Falanghina

## 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 FALANGHINA** Falanghina is an ancient Italian varietal that thrives in the Campania region of Italy. Our Falanghina is sourced from the San Miguel area on the Central Coast of California. The 2021 vintage has Aromas of orange soda, grand marnier and canned peach are accompanied by anise and potpourri. The texture is full bodied with tannin and a bit of a spice tingle. The palate is Fanta, tea, white pepper and baking spice.

**REGION:** Central Coast **AVA:** Paso Robles **DISTRICT:** San Miguel

**VINEYARD:** Jack Knife **ALTITUDE:** 1200 ft.

**EXPOSURE:** N.E. slopes, 30% grade

**SOILS:** Well drained silty clay loam soil, weathered form calcareous shale and sandstone

**VARIETIES:** Falanghina, own rooted

**VINE AGE:** 18 yrs.

**VINE TRAINING:** Bilateral cordon, spurpruned, modified vertical shoot positioning

**FARMING:** Organic, certified from CCOF

**HARVEST DATES:** 9.14.2021

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** Falanghina grapes are left on the skins to ferment for 24 days in amphora. After fermentation the grapes were drained and pressed. The wine was then transferred back to amphora to age for 7 months until bottling

**ALCOHOL:** 13.0%

**ANNUAL PRODUCTION:** 85 Cases



PRODUCED AND BOTTLED BY GIORNATA WINES,  
PASO ROBLES, CA [WWW.GIORNATAWINES.COM](http://WWW.GIORNATAWINES.COM)