



# giornata

## 2021 Montepulciano

Inspired by Italy - Crafted in California

**MONTEPULCIANO:** Montepulciano is a grape from the Abruzzo region of Italy. It's very robust and in the wrong hands can be overwrought and clunky. After a few years, we have determined the sweet spot for picking and aging this somewhat beastly creature. Our version has deep and dark characters typical for this variety, but also a typical freshness that we seem to achieve with all our wines, aided by Paso's higher pH soils and cool nights. The dark red and black fruit character in the wine will hold up to a variety of grilled meat as well as pasta with a hearty ragu.

**WINEMAKING:** We ferment the Montepulciano 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 SO2 is added prior to bottling.

**TASTING NOTES:** Aroma of rosemary, seared meat, road dust and jolly rancher. On the palate, sour cherry, white pepper, fennel with a dusty and rustic texture.

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

**VINEYARD:** Margett

**ALTITUDE:** 700 Feet

**SOILS:** Sandy loam alluvial

**VARIETIES:** Montepulciano 100%

**FARMING:** Organic without certification

**HARVEST DATES:** 9.29.2021

**YEASTS:** Native

**FERMENTATION:** Fermentors

**ELEVAGE:** Neutral Oak

**ALCOHOL:** 13.5%

**ANNUAL PRODUCTION:** 74 Cases

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Produced & Bottled by Giornata Wines  
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