



# giornata

## 2021 Sangiovese

Inspired by Italy - Crafted in California

**SANGIOVESE:** 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:**

Nose - dark cherry, graphite, dried Italian herbs

Palate - cherries, bay leaf, herb-crusted seared meat

**SERVING** 58 - 65° **PAIRING** Tuscan ragu, Moroccan stew, slow cooked pot roast with rosemary potatoes

**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 DATE:** 9.7.2021

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** Native fermentation, neutral French oak puncheon

**ALCOHOL:** 14.0%

**ANNUAL PRODUCTION:** 200 cases



Produced & Bottled by Giornata Wines  
Paso Robles, CA [giornatawine.com](http://giornatawine.com)

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