



TWO THOUSAND TWENTY ONE  
Vermentino

## 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 VERMENTINO** Vermentino is the joy of Sardinia and the Tuscan coastal regions. This 2021 vintage has aromatics are honeydew, caramel apple, wet stone with some elderflower and poached pear. Its a soft, luscious texture with very light tannin. The palate is granny smith apple, brown butter and hints of tumeric and curry with a bit of citrus zest.

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

**VINEYARD:** Beato **FARMING:** Sustainable **SOILS:** Sandy calcareous clay loam with rich shale and chunks of limestone  
Coyote Moon **FARMING:** Organic **SOILS:** Sandy loam

**VARIETIES:** Vermentino 100%

**HARVEST DATES:** 9.1.2021/ 9.13.21

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** Vermentino grapes were left on the skins to ferment for 27 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:** 87 Cases



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