



giornata

2021 Vermentino

Inspired by Italy - Crafted in California

VERMENTINO: Vermentino is typically associated with the islands of the Mediterranean, most notably Corsica, Sardinia and the Tuscan coast. While it can be made into a rich and full wine, dominant trends show vermentino picked earlier for a cleaner and crisper approach. At Giornata, vermentino is the epitome of a thirst-quenching white, often lending itself to summer-time soirees and shellfish pairings. This grape is well suited to Paso Robles in that it benefits from ample amounts of sun and tends to give fairly high yields without compromising quality.

TASTING NOTES: Aromas of honey, spring flowers, wet stone, and golden delicious apples. Slight wheatgrass, matcha and honeydew melon. Texturally it is full and silky with heightened acidity. The palate is a balance between honey-like sweetness and tart green apple with a gravelly minerality underneath.

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

VINEYARDS:	FARMING:	SOILS:
Beato	Sustainable	Sandy calcareous clay loam with rich shale and chunks of limestone
Coyote Moon	Organic	Sandy loam
Bovino	SIP Certification	Sandy loam alluvial

VARIETIES: Vermentino 95%, Arneis 5%

HARVEST DATES: 9.13.21/9.1.21/9.8.21

YEASTS: Native

FERMENTATION & ELEVAGE: Stainless steel aging

ALCOHOL: 13.0%

ANNUAL PRODUCTION: 150 cases



Produced & Bottled by Giornata Wines
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