



giornata

2022 Aglianico

Inspired by Italy - Crafted in California

AGLIANICO: The most noble grape from southern Italy, this grape stands up to the bold and spicy flavors of this region including pizza. Thick-skinned and intense, its brooding dark fruit is softened by long and cool fermentation. As the intensity subsides, floral and nuanced spice aromas emerge. Aglianico while delicious young will also benefit from some time in the cellar.

WINEMAKING: The Aglianico goes through a long, cool fermentation and extended maceration of 2-4 weeks, partially carbonic. Native fermentation without wine additions helps keep the wine pure and balanced to best reflect the soil and vinatage. Aged in Italian botte, neutral puncheon and stainless steel barrel for the carbonic. We added a bit of Petit Verdot to give the wine a bit more heft.

TASTING NOTE: There is a nose of blueberries, almonds, blue raspberry icee and tobacco. On the palate there is blueberry, vanilla, leather and spice. Pair with cheeseburger, ribeye or lamb ragu.

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

VINEYARD: FARMING: SOILS:

French Camp - SIP Certified - Alluvial soils composed of sandy loam
Margarita — SIP Certified - Shale, rocky alluvial, granatic, volcanic

VARIETIES: Aglianico 90%, Petit Verdot 10%

HARVEST DATES: 10/19, 10/12

YEASTS: Native

FERMENTATION: Native

ELEVAGE: Neutral French oak

ALCOHOL: 13%

ANNUAL PRODUCTION: 224 cases



Produced & Bottled by Giornata Wines
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