



TWO THOUSAND and TWENTY TWO
Barbera Bianco

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 BARBERA BIANCO We have been experimenting with pressing Barbera to make a white for a couple vintages and this is the first time we've aged it in amphora. This is super fresh, light and lively. Anyone who has enjoyed last year's stainless version will like the amphora one even more. Is it possible for a red grape to taste like lemons?

On the nose yuzu, rye, key lime mousse. The palate, lime zest, slate, unripe kumquat. Pair with fish tacos, grilled nectarines with burrata or just a sunny afternoon.

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

VINEYARD: Creston Hills **ALTITUDE:** 1150 feet

SOILS: Silty clay loam

VARIETIES: Barbera

VINE AGE: 15 years

VINE TRAINING: Bilateral cordon, spurpruned

FARMING: Sustainable without certification

HARVEST DATES: 10.6.2022

YEASTS: Native

FERMENTATION & ELEVAGE: Gentle basket press upon arrival, stainless steel fermentation for 2 months, additional 7 months aging in amphora

ALCOHOL: 12.0%

ANNUAL PRODUCTION: 55 cases



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