

giornata



TWO THOUSAND and TWENTY TWO

Falanghina

## 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 FALANGHINA** This grape is the backbone of our world popular Oranotango and represents a slightly more serious version of that wine. An ancient variety that was believed to be the staple wine of Rome. This wine represents a look back to the way this variety was enjoyed as far back as 300 B.C.

On the nose, pineapple, dried basil and orange blossom. The palate, jasmine tea, bitter melon and orange glaze.

Pair with funky cheeses, gnocchi with blue cheese bechamele.

**REGION:** Central Coast **AVA:** Paso Robles **DISTRICT:** San Miguel

**VINEYARD:** Jack Knife **ALTITUDE:** 1200 ft.

**EXPOSURE:** N.E. slopes, 30% grade

**SOILS:** Well drained silty clay loam soil, weathered from calcareous shale and sandstone

**VARIETIES:** Falanghina, own rooted

**VINE AGE:** 19 yrs.

**VINE TRAINING:** Bilateral cordon, spurpruned, modified vertical shoot positioning

**FARMING:** Organic, certified from CCOF

**HARVEST DATES:** 9/8/22

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** 6 week maceration in amphora, gentle basket press, then, additional 7 months aging in amphora.

**ALCOHOL:** 13.0%

**ANNUAL PRODUCTION:** 75 Cases



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PASO ROBLES, CA [WWW.GIORNATAWINES.COM](http://WWW.GIORNATAWINES.COM)