



giornata

2022 Il Campo Bianco

Inspired by Italy - Crafted in California

GIORNATA IL CAMPO: Il Campo is our spin on the classic coastal white table wines found all over the perimeter of Italy where these wines are crafted by many producers and are intended to be every-day drinkers for local fare. While affordable, they often receive equal care and attention that the more prestigious bottlings do, and therefore carry the best value to the consumer. Blended to achieve a balanced, fresh style, our il Campo wines are affordable, approachable, and delicious with a wide range of dishes or as an aperitivo.

WINEMAKING: Destemmed and crushed in the early a.m., the grapes are left to soak on their skins for a few hours before a delicate pressing. The wine is blended from different grape lots to create our quaffable house style. It then proceeds untouched through alcoholic and partial malolactic fermentation. It's then filtered and bottled just after the new year with minimal SO2.

TASTING NOTES: Aromas of honeysuckle, star-fruit, marjoram, mango yogurt, lime zest. On the palate, tangerine, a little ginger, creamy texture

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

VINEYARD:	FARMING:	SOILS:
Beato	Sustainable	Sandy calcareous clay loam with mineral
Arciera	Sustainable	Sandy loam alluvial
Jack Knife	Certified Organic CCOF	Silty clay loam soils
Bovino	SIP Certification	Sandy loam alluvial
Margett	Organic without certification	Sandy loam alluvial

VARIETIES: Vermentino 50%, Pinot Grigio 20%, Falanghina 20%, Arneis 5%, Fiano 5%

HARVEST DATES: 8.19.22 - 9.8.22

YEASTS: Native

FERMENTATION & ELEVAGE: Stainless steel

ALCOHOL: 12.5%

ANNUAL PRODUCTION: 548 cases



Produced & Bottled by Giornata Wines
Paso Robles, CA giornatawine.com 805.434.3075