



TWO THOUSAND and TWENTY TWO

Moscato Giallo

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 MOSCATO GIALLO It's been a couple vintages since we made this one. This smells sweet yet drinks dry (since the grape is often used for dessert wine), tricks the brain and is fun to open at a party. Last time we made this the response was phenomenal and it sold out quickly - try this before it's gone.

On the nose we get gooseberry, dried flowers and pickled ginger. The palate shows lavender, ripe passionfruit, pressed meyer lemon.

Pair with ricotta pie, massaman curry,

REGION: Central Coast AVA: Paso Robles DISTRICT: Santa Margarita

VINEYARD: Margarita ALTITUDE: 1200 feet SOILS: Shale, Rocky Alluvium, Granite & Volcanic

VARIETIES: Moscatto Giallo FARMING: SIP Certified

HARVEST DATES: 9.17.2022

YEASTS: Native

FERMENTATION & ELEVAGE: 6 week fermentation on the skins, gentle basket press,

7 month aging in amphora

ALCOHOL: 13.0%

ANNUAL PRODUCTION: 85 cases

