



giornata

2022 Montepulciano

Inspired by Italy - Crafted in California

MONTEPULCIANO: Montepulciano is a grape from the Abruzzo region of Italy. It's very robust and tends to land on the richer side of Italian reds. We pick the grapes to achieve the best balance while still celebrating the robust nature of this grape. This version has deep and dark characters typical for this variety, but also a typical freshness, aided by Paso's higher pH soils and cool nights.

WINEMAKING: We did a cool fermentation followed by a 1-3 week maceration to temper the tannins and build wine's mid palate. Native fermentation without any additions to keep wine's integrity and well reflected in its place and soil. Minimal SO2 added.

TASTING NOTE: There is a nose of Rainier cherries, tilled soil, cocoa powder, blackberry bramble and tar. The palate has dark plums, dates, smoke, blackberries, bitter cocoa and velvet texture. Pair with grilled lamb lollipops or pork chops.

REGION: Central Coast

AVA: Paso Robles

DISTRICT: San Miguel

VINEYARD: Margett

ALTITUDE: 700 feet

SOILS: Sandy loam alluvial

VARIETIES: Montepulciano 100%

FARMING: Organic without certification

HARVEST DATE: 9/23

YEASTS: Native

FERMENTATION & ELEVAGE: Native fermentation, neutral oak barrel and neutral oak puncheon

ALCOHOL: 13.5%

ANNUAL PRODUCTION: 105 cases



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

805.434.3075