



giornata

2022 Orangotango

Inspired by Italy - Crafted in California

GIORNATA ORANGOTANGO: Orangotango is an "orange" wine, it is a blend of several white varieties that were fermented on their skins. The wine is fresh and clean and evokes memories of eating a creamsicle on a hot summer day. Our second vintage is mostly the ancient southern Italian grape variety Falanghina with some Vermentino, Fiano and Arneis. The wine is fresh, delicious and can be enjoyed as an aperitif or late night for an evening of deep introspection.

WINEMAKING: Orangotango is made from white wine grapes fermented on the skins in 1.5 ton fermenters from 14 to 28 days. The wine is gently filtered by cross-flow for stability and polish. Only native yeast is used with no nutrient addition. The wine is bottled with around 20 parts free SO₂.

TASTING NOTES: Aromas of cream soda, jasmine, citrus kombucha. On the palate, peach pit, marmalade, Lipton tea.

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

VINEYARD:

FARMING:

SOILS:

Jack Knife	—————	Certified Organic CCOF	—————	Silty Clay Loam
Margett	—————	Organic without certification	—————	Sandy Loam Alluvial
Beato	—————	Sustainable	—————	Sandy Calcareous Clay Loam
Bovino	—————	SIP Certification	—————	Sandy Loam Alluvial

VARIETIES: Falanghina 68%, Fiano 20% Vermentino 6%, Arneis 6%

HARVEST DATES: 8.17.22 - 10.4.22

YEASTS: Native

FERMENTATION: Micro-bin Ferment

ELEVAGE: Stainless Steel

ALCOHOL: 12.5%

ANNUAL PRODUCTION: 738 cases



Produced & Bottled by Giornata Wines
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