



# giornata

## 2022 Vermentino

Inspired by Italy - Crafted in California

**VERMENTINO:** Vermentino is typically associated with the islands and land close to the Mediterranean sea, most notably Corsica, Sardinia and the Tuscan coast. While it can be made into a rich and full wine, dominant trends show Vermentino picked earlier for a cleaner and crisper approach. At Giornata, Vermentino is the epitome of a thirst-quenching white, often lending itself to summer-time soirees and shellfish pairings. This grape is well suited to Paso Robles in that it benefits from ample amounts of sun and tends to give fairly high yields without compromising quality.

**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. They then proceed untouched through alcoholic and partial malolactic fermentation. The resulting wine is then filtered and bottled in February with minimal SO<sub>2</sub>.

**TASTING NOTES:** Aromas of pineapple, eucalyptus, marzipan, slight salinity. On the palate, pear, grapefruit oil, nutmeg spice.

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

**VINEYARDS:** Margett

**FARMING:** Organic without certification

**SOILS:** Sandy Loam Alluvial

**VARIETIES:** Vermentino 100%

**HARVEST DATES:** 8.29.22

**YEASTS:** Native

**FERMENTATION & ELEVAGE:** Stainless Steel

**ALCOHOL:** 13.0%

**ANNUAL PRODUCTION:** 201 cases



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