



TWO THOUSAND and TWENTY TWO
Vermentino

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 VERMENTINO Vermentino is best known as a fresh and light island wine that's easy to like and hard to offend. Even in amphora with skin contact the wine retains the charms that have made this grape an international hit.

The aromatics are mustard seed, apricot and eucalyptus. The palate is peach tea, rapini, melon, pinch of spice on the finish.

Pair with chicken piccata, Thai food.

REGION: Central Coast **AVA:** Paso Robles **DISTRICT:** San Miguel

VINEYARD: Margett **ALTITUDE:** 700 feet

EXPOSURE: SW - NE orientation, 35% slope

SOILS: Silty Clay loam from weathered from calcareous shale and sandstone

VARIETIES: Vermentino 100%

VINE AGE: 21 years

VINE TRAINING: Cane pruned, modified VSP

FARMING: Organic, certified from CCOF

HARVEST DATES: 9.7.22

YEASTS: Native

FERMENTATION & ELEVAGE: 6 week maceration in amphora, gentle basket press, then, additional 7 months aging in amphora.

ALCOHOL: 13.0%

ANNUAL PRODUCTION: 85 Cases

