



giornata

2023 Il Campo Bianco

Inspired by Italy - Crafted in California

IL CAMPO BIANCO: Il Campo Bianco is our spin on the classic coastal white table wines found all over the perimeter of Italy. These wines are crafted to be every-day drinkers for local fare and aperitivi hour. While affordable, they often receive equal care and attention that the more prestigious bottlings do, and therefore represent a great value. This wine is blended to achieve a balanced fresh style. Our il Campo wines are affordable, approach-able, and delicious with a wide range of dishes or as an aperitivo during cocktail hour.

WINEMAKING: We used our bladder press for the Falanghina and Vermentino, and basket pressed the Trebbiano, all of which are not destemmed. The wine is filtered and given minimal SO2.

TASTING NOTES: On the nose you can get flint, sea air, lime zest, chalk, lemon pith and orange blossom. The palate has kiwi, banana smoothie, Lemonheads, green juice, fruit cocktail and kumquat with a saline finish. Pair with any seafood crudo or grilled fish

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

VINEYARD: FARMING: SOILS:

Blind Faith — Certified Organic CCOF — Silty Clay Loam

Beato — Sustainable — Sandy Calcareous Clay Loam

Margett — Organic without certification — Sandy Loam Alluvial

VARIETIES: Falanghina 40%, Vermentino 40%, Trebbiano 20%

HARVEST DATES: 10/18, 10/11, 10/6

YEASTS: Native

FERMENTATION: Stainless steel tanks and barrels

ELEVAGE: Stainless Steel

ALCOHOL: 13.5%

ANNUAL PRODUCTION: 386 cases



Produced & Bottled by Giornata Wines
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