



giornata

2023 Nero D'Avola

Inspired by Italy - Crafted in California

NERO D'AVOLA: We are excited to launch our first Nero D'Avola, a grape hailing from the Island of my family's heritage - Sicily. Our first effort has loads for ripe fruit, but still has enough finesse for it to make sense on the table with a nice bowl of pasta alla Norma. My grandfather would be proud.

WINEMAKING: The grapes are fully destemmed and macerated for two weeks in macrobins. It is then basket pressed and aged 8 months in barrique, then 7 months in botte. It is filtered and given minimal SO2.

TASTING NOTE: The nose has blackberry, cacao and white pepper. The palate has dark cherry, paprika and graphite. Pair with braised short rib or pork loin.

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

VINEYARD: FARMING: SOILS:

Gemeny - Sustainable without certification - Linne Calado complex

Margett - Organic without certification - Sandy loam alluvial

VARIETIES: 100% Nero D'Avola

HARVEST DATES: 10/31, 10/6, 8/26

YEASTS: Native

FERMENTATION: Macrobins

ELEVAGE: Barrique, Italian botte

ALCOHOL: 13.5%

ANNUAL PRODUCTION: 107 cases



Produced & Bottled by Giornata Wines
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