



giornata

2023 Vermentino

Inspired by Italy - Crafted in California

VERMENTINO: Vermentino is typically associated with the islands and the area of Tuscany close to the Mediterranean sea. While it can be made into a rich and full wine, we prefer to pick a bit earlier for a cleaner and crisper style. We produce a balanced, palate friendly white wine that's perfect for Spring and Summer weather and light appetizers.

WINEMAKING: We employ a bladder press without destemming and then cold settle the juice, with 20% left overnight to macerate. The wine naturally went through malolactic fermentation. Light filtration helps keep the wine fresh.

TASTING NOTE: You can smell melon, lavender, poached pear, key lime and guava, with a palate of lime zest, pineapple, lemongrass, almond and pink grapefruit. You can pair with prosciutto and hard cheese, spring vegetables and salsa verde.

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

VINEYARD: FARMING: SOILS:

Margett — Organic without certification — Sandy Loam Alluvial

Coyote Moon - SIP Certified — Sandy Loam Alluvial

VARIETIES: Vermentino 100%

HARVEST DATES: 9/8, 9/20

YEASTS: Native

FERMENTATION: Stainless steel barrels

ELEVAGE: Stainless steel barrels on lees

ALCOHOL: 12%

ANNUAL PRODUCTION: 349 cases



Produced & Bottled by Giornata Wines
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