



giornata

2021 Bevanda

Inspired by Italy - Crafted in California

BEVANDA: This blended red is a fruit forward, high toned edgy blend in the vein of mountain table wines. This is a wine much like our Rosso, Bianco and Oranotango that is a simple drink for simple faire or suitable with bar snacks.

WINEMAKING: This wine was fermented using a long cool fermentation and extended maceration on the skins to help temper the tannins and build the wine's mid-palate. Native fermentation without wine additions helps keep the wine pure and balanced to best reflect the soil and vintage. Minimal SO2 is added prior to bottling.

TASTING NOTE: The nose has pomegranate, mushroom, cherry and tar. On the palate you can find cranberry, unripe cherries, and plum with linear acidity. Pair with your favorite "cucina povera".

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

ALTITUDE: 1600 feet

SOILS: Silty clay loam over calcareous substrate

VARIETIES: Nebbiolo, Barbera and other odds and ends.

FARMING: Certified organic CCOF

HARVEST DATE: 9.21.2021

YEASTS: Native

FERMENTATION & ELEVAGE: fermenters, neutral oak

ALCOHOL: 13.5%

ANNUAL PRODUCTION: 90 cases



Produced & Bottled by Giornata Wines
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