

Monte Rio CELLARS

2022 Sangiovese

Appellation: Lodi

Varietals: 20 year old Sangiovese

Vineyard: River's Edge

Winemaking: 100% whole cluster Semi-Carbonic Maceration for 10 days in stainless steel. Pressed into a combination of concrete and stainless steel tanks for 9 days. When fermentation was finished the wines were transferred to 8 year old French oak barrels. Natural yeast fermentation.

Farming: Biodynamic

Aging: 10 months old wood barrels

ABV: 12.5%

Production: 600 cases of 750ml and 160 case of 1.5L Fiascos

