



2015 SANGIO VETTA

APPELLATION:

NAPA VALLEY (100%)

COMPOSITION:

SANGIOVESE 75%, MERLOT 25%

WINEMAKING:

EACH LOT WAS HAND PICKED AND DESTEMMED WHERE IT WAS FERMENTED AND THEN AGED IN PRIMARILY FRENCH OAK INDIVIDUALLY FOR OVER THREE YEARS THEN BLENDED ABOUT A MONTH PRIOR TO BOTTLING. IT IS RELEASED WITH IT IS CONSIDERED READY FOR TASTING. HISTORICALLY THIS WINE FROM ITS HILLSIDE VINEYARD HAS A POTENTIAL FOR DEVELOPING AND COMPLEXING FOR UP TO TWO DECADES.

TASTING NOTES: BRIARY WITH RED AND BLACK FRUIT, RHUBARB AND BAKING SPICES TEND TO DOMINATE UP FRONT. BIG STRUCTURED AND INTENSE POMEGRANATE, AND PLUM-WITH RIPE TANNINS, MINERALLY MOUNTAIN CHARACTERISTICS. BRUNELLO STYLE POLISH AND BALANCE WITH DEPTH AND A LONG AGING FUTURE.

WINEMAKER - MITCH COSENTINO

SPECS:

ALC.: 14.9%

TA: 0.65% PH 3.57 RS: 0.1% (VERY DRY)

PRODUCTION: LESS THAN 300 CASES

