



2016 SANGIO VETTA NAPA COUNTY

Composition: 93% Sangiovese, 7% Merlot

Winemaking:

Each lot was hand-picked and destemmed where it was fermented and then aged individually, primarily French and eastern European oak barrels for over three years then blended about a month prior to bottling. It is released when it is considered ready for tasting, much like a Brunello. 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 that 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 long aging future.

Production: 300 cases

Specs:

Alc: 14.9%

TA: 0.64%

pH: 3.33

RS: 0.15% (very dry)

Mitch Cosentino, Winemaker

