



2013

Sangiovese

RISERVA

VINO NOCETO



Among the pioneers who introduced Sangiovese to the New World, the Gullett family is renowned for making “California’s Best Sangiovese.” In 1985, they set out with the singular goal of making Vino Noceto California’s premiere Sangiovese producer. From just three producing acres and 110 cases in their inaugural 1990 vintage, they now farm over 25 acres and produce 10,000 cases per year, including ten different Sangioveses, a frizzante Moscato, an old vine Zinfandel, Barbera, and Pinot Grigio.

Noceto’s Brunello-style Riserva Sangiovese is blended from the best estate lots and displays superior fruit while retaining balance. Fruit-packed, full-flavored, and complex with a lingering finish, the 2013 Riserva Sangiovese goes well with grilled or roasted meats and rich pasta dishes.

VINEYARDS

95% estate Sangiovese from two different Brunello clones (cuttings sourced from Il Poggione and Altesino vineyards). The remaining 5% is a mix of Canaoiolo Nero, Barbera, and Petite Sirah. Each component is harvested and fermented separately prior to selective blending.

WINEMAKING

The fruit is gently crushed and cold-soaked for 1 to 2 days, followed by fermentation in stainless steel tanks and new French oak puncheons (20% with extended maceration in puncheons). The wine is aged for 20 months in 130-gallon French oak puncheons (15% new) to soften youthful tannins and gently age the wine.

THE WINE

The 2013 Riserva Sangiovese delivers fruit-packed flavor yet displays multi-faceted complexity while retaining balance and ample fruitiness, complemented by a lingering finish. Food friendly: pair with grilled or roasted meats and rich pasta dishes.

Harvested Sep 4 - Oct 2, 2013

pH 3.39

Bottled May 27, 2015

Alcohol 13.9% ABV

Cases 657

Formats 750 mL, 1.5 L, 3 L

MSRP \$29

WINEMAKER: Rusty Folena