



Harvested Aug. 31-Sep. 23, 2016

pH 3.30

Bottled Mar 24, 2017

Alcohol 13.2% ABV

Cases 230

MSRP \$18

2016

Rosato di Sangiovese

VINO NOCETO



Shenandoah Valley, California

AMADOR COUNTY

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.

Sangiovese, the noble winegrape of central Italy, is known for making bright rosés with a beautiful balance of fruit, acidity, and minerality. Noceto’s Rosato di Sangiovese is made in the style of a fine rosé, crisp with bright fruit flavors for which Noceto is known. Serve chilled.

VINEYARDS

100% estate-grown Sangiovese sourced from our vineyards in Shenandoah Valley, Amador County, CA.

WINEMAKING

After crushing and a 24 hour cold-soak, 10% of the juice from each of seven estate Sangiovese blocks is removed using the saignée method and put in a tank to ferment to near dryness, restarting the fermentation as each new block is harvested. The wine is cool fermented with natural yeast at 58°-60° Fahrenheit to preserve the fresh fruit qualities of the varietal, aged in stainless steel tanks, and then cold and heat stabilized.

THE WINE

Fruit packed with hints of strawberry, melon, and cassis. Easy-drinking, semi-dry, aromatic, and crisp—the perfect complement to ceviche, sushi, seafood, spicy ethnic fare, Mediterranean dishes, and just about anything else. It also serves well as a picnic wine or pre-dinner sipper.

WINEMAKER: Rusty Folena

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