



Harvested Sep 11, 2018

Bottled Dec 2, 2019

Alcohol 11.5% ABV

Cases 41

MSRP \$42

2018

Sangiovese Bianco

Shenandoah Valley, California

AMADOR COUNTY

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.

VINEYARDS

Noce Knoll (yellow block) With vines sourced from the Isole e Olena vineyard in the Chianti region of Italy.

WINEMAKING

Picked in 30lb lugs to avoid crushing berries. Whole berry press, 1st run juice to a porta-tank, transferred into a 60 gallon new French oak barrel for fermentation, Aged 14 months in French oak barrel.

THE WINE

100% Estate Grown & Bottled Sangiovese. Noceto's Sangiovese Bianco is made by lightly pressing freshly picked clusters of Sangiovese, quickly removing the skins, and then fermenting in oak barrels. Enjoy this unique take on Sangiovese with pasta carbonara, shellfish, or pad thai.