



2017
Riserva



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, and Barbera.

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.

VINEYARDS

89% estate Sangiovese Grosso from three different Brunello clones (cuttings from Il Poggione, Biondi-Santi, and Altesino vineyards)
11% Sangiovese Piccolo from neighboring Reward Ranch (cuttings from Isole e Olena)

WINEMAKING

Each vineyard block was harvested and fermented separately prior to selective blending. The fruit is gently crushed and cold-soaked for 1 to 2 days, followed by fermentation in stainless steel tanks and 20% new French oak puncheons for 10-16 days and 80% punch down stainless steel tank fermentation for 9-16 days. The wine is aged for 20 months in 130-gallon 20% new French oak puncheons and were the same used for fermentation, to soften youthful tannins and gently age the wine. Sterile-filtered.

THE WINE

The 2017 Riserva Sangiovese delivers fruit-packed flavor yet displays multi-faceted complexity while retaining balance and ample body, complemented by a lingering finish. Food friendly: pair with grilled or roasted meats and rich pasta dishes.

Harvested: Sep. 8 - Oct. 6, 2017

Alcohol: 14.1%

Bottled: May 30, 2019

Cases: 563

Formats: 750mL, 1.5L

Winemaker: Rusty Folena

AWARDS/RECOGNITIONS

91 Points - Wine Enthusiast

"This robust and tannic wine exudes sawn oak aromas, and blends both tart and ripe red fruits on the palate. Its grippy texture and concentration give a sense of good aging potential."