NOCETO Trebbiano OL 14% BY VOLUME * PRODUCED & BOTTLED & VINO NOCETO PLYMOUTH, CALIFORNIA

Harvested: Sep. 28, 2020 Alcohol: 14.3% Bottled: Aug. 30, 2021

Cases: 140
Formats: 750mL

Winemaker: Rusty Folena

Trebbiano

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, and Barbera.

Our estate-grown Trebbiano proves our pioneering spirit is alive and well! We have cofermented Trebbiano with Sangiovese to create our Misto for years. We are excited to finally give this grape the spotlight it well deserves.

VINEYARDS

100% estate-grown Trebbiano from Shenandoah Valley, California.

WINEMAKING

Fermented at 60°-72° F in French oak barrels, 20% new, and barrel-aged sur lie for an additional 9 months. Sterile filtered before bottling which lends a lovely textural richness.

THE WINE

Notes of tangerines, dried apricots, white peaches, and fresh herbs mingle with a lovely richness from sur lie aging. The acidity is bold enough to keep this wine refreshing, elegant, and engaging. Don't drink it too cold - and be sure to give it time in your glass to open up.

AWARDS/RECOGNITIONS

92 points, Wine Enthusiast

This mouth-filling, substantial and nicely oaky wine blends light vanilla and butter flavors on a rich texture, mingling with subtle peach and pear flavors. Fermented in French oak barrels, it's a toasty, attractive wine and relatively quiet in terms of fruitiness. -JIM GORDON

Silver - San Francisco Chronicle