



*Harvested: 8/27-9/10, 2020*  
*Brix at harvest: 24°-25°*  
*pH: 3.61*  
*Alcohol: 13.1%*  
*Bottled: Dec. 7, 2020*  
*Cases: 523*  
*Formats: 750mL*  
*Winemaker: Rusty Folena*

2020

## *Rosato di Sangiovese*

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, and Barbera.

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

### VINEYARDS

69% estate-grown Sangiovese Grosso & Sangiovese Piccolo from eight of Noceto's Shenandoah Valley, CA vineyard blocks; 31% Sangiovese Piccolo from neighboring Reward Ranch, Shenandoah Valley, CA

### WINEMAKING

Two-thirds of this blend is produced using the saignée method: After harvest, crush, and a 24 hour cold-soak, 5-10% of the juice from each of the nine Sangiovese lots is released into a stainless steel tank to cool-ferment at 52°- 62° Fahrenheit over the course of several weeks. The fermentation process is re-activated with each addition of juice from a newly-harvested lot.

The remaining third of this blend is produced from a second pressing of Sangiovese from neighboring Reward Ranch, following a gentle press for our "white" Sangiovese Bianco.

### THE WINE

Our Rosato looks pretty, smells pretty, and is abundantly aromatic! White peaches, gardenia, mandarin blossom, raspberries, lemongrass, and blood oranges mingle enchantingly. Light, crisp, lip-smacking tart—the perfect complement to ceviche, sushi, seafood, spicy cuisine, Mediterranean dishes, and just about anything else. It also serves well as a picnic wine or pre-dinner sipper.

Components: 71% Sangiovese Piccolo (Isole e Olena clone), 29% Sangiovese Grosso (Il Poggione, Altesino, and Biondi Santi clones)

### AWARDS/RECOGNITIONS

Gold (91 Points) – 2021 Toast of the Coast (San Diego, CA)

Silver - 2021 Foothill Winefest – first ever competition for wineries in the Sierra Foothills