

2017 noceto® frivolo®

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.

FRIVOLO

A light, refreshing muscat wine with a slight spritz, Frivolo is patterned after a Moscato d’Asti. Frivolo is perfect for casual summer-time drinking, as a light dessert wine, or as a refreshing hot tub wine. Serve well-chilled.

VINEYARDS

56% Moscato Bianco from sustainably-farmed (Lodi Rules) Heringer Vineyard, Clarksburg, CA; 20% Moscato Bianco from R-Vineyards & Orchards, Clear Lake, Lake County, CA; 24% Orange Muscat from Renwood Ranch, Shenandoah Valley, Amador County, CA.

WINEMAKING

Cold fermented to 7% alcohol and about 5% sugar over one month period in Charmat pressurized tanks. Small amounts of CO2 are integrated over the course of fermentation. Clarified and cold sterile filtered. Bottled at 34° F.

THE WINE

As the name suggests, this wine is frivolous—light, lively, and refreshing. Frivolo is the perfect complement to a celebration or a warm summer day by the pool. Great with fresh fruit, mild to medium cheeses, fruit desserts, biscotti, spicy Asian or Moroccan dishes.



A PROUD PRODUCT OF

VINO NOCETO



HARVESTED Sep 9 - 25, 2017	PH 3.54	BOTTLED Dec 4, 2017	ALCOHOL 7% ABV	CASES 1764	FORMATS 750mL 187mL Cans	MSRP \$18
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