



Harvested Sept 7-22, 2016

Bottled June 7, 2018

Alcohol 14.3% ABV

Cases 540

Formats 750 mL, 1.5 L

2016

Sangiovese

RISERVA

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.

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 two different Brunello clones (cuttings sourced from Il Poggione and Altesino vineyards) and 10% Sangiovese Piccolo from neighboring Reward Ranch (cuttings sourced from Isole e Olena vineyard). The remaining 1% is Alicante Bouschet. Each component is harvested and fermented separately prior to selective blending.

WINEMAKING

The fruit is gently crushed and cold-soaked for 1 to 2 days, followed by fermentation in stainless steel tanks and new French oak puncheons. The wine is aged for 20 months in 130-gallon French oak puncheons, 15%-20% new, to soften youthful tannins and gently age the wine.

THE WINE

The 2016 Riserva Sangiovese delivers fruit-packed flavor yet displays multi-faceted complexity while retaining balance and ample fruitiness, complemented by a lingering finish. Food friendly: pair with grilled or roasted meats and rich pasta dishes.

WINEMAKER: Rusty Folena