

2007 Di Bruno - Sangiovese

WINEMAKING NOTES

HAND SORTED FRUIT, 100% DESTEMMED, JACKS REMOVED
COLD SOAKED AT 50° FOR 3 DAYS
MACERATION TIME 27 DAYS
FULL ML FERMENTATION



VARIETAL: 100% Sangiovese

APPELLATION: Santa Ynez Valley AVA

VINEYARD: Stolpman Vineyard

BARREL AGING: 56 months in 30% new French Oak

ALCOHOL: 14.6%

TA: 6.80 g/L

pH: 3.54

Palate Notes: Dark in color with notes of dried currants, cranberries, cherries and hints of leather. This is a deeply complex wine, with firm texture and a chewy, but supple mouth. The finish is lengthy and very stylish.

Serving Suggestions: grilled meats, stews, pasta dishes with tomatoes, and hard cheeses.

Optimal Temperature: 56°

