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**DI BRUNO**

# SANGIOVESE

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**PALATE NOTES** A rich red wine with black cherry, plum, currants, violets and hints of leather and vanilla on the nose. Firm in texture, chewy and supple in the mouth, it finishes with velvety tannins and balanced acidity.

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## **SERVING SUGGESTIONS**

Pair with Pizza, Burgers, Grilled Meats, Hearty Stews, Italian Dishes and Hard Cheeses.

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**OPTIMAL TEMPERATURE** 52-56°F

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## **WINEMAKING NOTES**

Hand-sorted fruit was 100% de-stemmed, then cold soaked in open-top fermenters for 4 days prior to yeast inoculation. Time on skins totaled 29 days prior to barreling. This Sangiovese completed Malolactic fermentation while aging in barrel.

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## **VARIETAL**

100% Sangiovese

## **APPELLATION**

100% Santa Barbara County

## **BARREL AGING**

Aged for 43 months in 20% new French Oak

## **ALC**

15.1%

## **TA**

6.99 g/L

## **pH**

3.33

## **BOTTLING DATE**

July 3rd, 2018

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D'Alfonso-Curran Wines  
4457 Santa Rosa Road Ste. #5  
Lompoc, CA 93436  
(805) 736-9463  
[www.dcwines.com](http://www.dcwines.com)