



2017 Sangiovese, Venturi Family Vineyards, Calpella, Mendocino County

Winemakers: Dick Handal, Lucas Meeker, and David Noyes, consulting winemaker

§ Harvest dates: September 13, 2017

§ Single Vineyard Designate: Venturi Vineyard, Calpella, Mendocino County

§ In the Cellar: 5 day cold soak. Active fermentation 5 days

§ Fermentations and aging: Aged in new and 2 year old french oak barrels.

§ Bottled Date: September 6, 2019 . Unfined with a light filtration

§ Alcohol: 15.3%

§ pH: 3.30

§ Residual Sugar: Less than 0.1%

§ Varietals: 100% Sangiovese

§ Framing condition: These grapes are organically grown and dry farmed on soils of rocky, medium clay. It is the dry farming that brings intensity to this beautiful wine.

#### Tasting notes:

The main grape in Chianti Clasico is Sangiovese. Our 100% Sangiovese has the appearance, aromas and flavors of Chianti Classico. It is a clear red wine, reddish in color, not purple, of medium intensity. On the nose one notes cherry, strawberries with raspberry overtones. At the mid-pallet these same fruit flavors are intensified along with flavors of earth and leather. It is dry and with a crispness that comes from a good amount of acidity all of which which makes it an excellent choice to accompany lighter dinners such as roast chicken, chicken sotto mattone, pork loin, cheese and rich hearty pasta. The finish is quite pleasant.

isit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at [denierhandalwines@aol.com](mailto:denierhandalwines@aol.com) or visit website: [www.denier-handalwines.com](http://www.denier-handalwines.com)