



2018 Sangiovese, Venturi Family Vineyards, Calpella, Mendocino County

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

Harvest dates: September 6, 2018

Appellation: Mendocino County

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

Bottled Date: September 6, 2020

Alcohol: 15.3%

pH: 3.24

Residual Sugar: Less than 0.1%

Varietal: 100% Sangiovese

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

Tasting notes:

Sangiovese is the main grape variety found in Chianti Classico. This wine is a medium-bodied high acid wine with fruity notes. Our Sangiovese boasts qualities similar to Italian Sangiovese. The color is ruby velvet. Aromas of lilac, roses and cooked plum. Flavors of raspberries, blueberries, light spice and hints of earth. This wine pairs well with porchetta, softer cheeses like young pecorino and buffalo camembert. Sangiovese also holds up to cooked puddings like Panna Cotta especially if it is served with a huckleberry sauce.

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at handalfamilywines@gmail.com or visit website: www.denier-handal.com