



2016 Sagrantino, Estate Wine, Dry Creek Appellation

Winemaker: Dick Handal, Lucas Meeker, David Noyes, Consulting Winemaker

§ Harvest date: September 21, 2016

§ In the Cellar: Fermentation in open top tanks with manual punch down 2-4 times a day

§ Fermentation: 10 days

§ Oak Regimen: 22 months in French and American oak

§ Alcohol: 15.1%

§ pH: 3.80

§ Residual Sugar: Less than 0.1%

§ Varietals: Sagrantino 80%, Cabernet Sauvignon 14%, Falanghina 6%

§ Bottled: July 23, 2018

On the nose one may find aromas of caramel, toffee, dried fig and dried cherry that evolve on the palate into flavors of red cherry/strawberry fruit, burnt brown sugar and chewy chalky tannins that persist on the palate, showing this varietal's characteristic balance between opulence and austerity. Our 2016 Sagrantino is dry and rich in the mouth, elegant, tannic, tangy and fruity making it a great food wine, pairing well with prosciutto, sausage, pastas, biscotti and sweet pastries. Salute!

Visit our website: [www.denier-handal.com](http://www.denier-handal.com). Email us at [handalfamilywines@gmail.com](mailto:handalfamilywines@gmail.com) or visit us at Locals Tasting Room in Geyserville, CA.