



2020, Rosé of Sangiovese, Venturi Family Vineyards, Calpella, Mendocino County

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

§ Harvest dates: September 20, 2020

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

§ In the Cellar: The must was bled off the skins after a 2 hour soaking. Then fermented in closed stainless steel tanks.

§ Length of fermentations: 15 day slow fermentation.

§ Bottled Date: October 2021. Unfined with a light filtration

§ Alcohol: 13.6%

§ pH: 3.24

§ 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:

Our Rosé of Sangiovese is a lighter version of our Sangiovese. It has all the same flavors with the addition of floral overtones. Its color is a warm inviting rose/orange. A perfect wine for simply sipping or with snacks of cheeses, dried fruit and nuts.

This is the description of our Sangiovese:

The main grape in Chianti Classico 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 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 long and pleasant.

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

