

2002 Noceto Sangiovese Riserva



1 9 9 9 R I S E R V A



NOCETO
SANGIOVESE

DESCRIPTION:	100% Shenandoah valley, California Sangiovese. Medium-full body and deep color; full, rich flavor; dark cherry berry fruit; rich jammy, berry nose; hints of oak and leather; complexity and balance to last for several years; good with grilled or roasted meats, pasta.
PRODUCTION:	495 cases 750 ml, 24 cases 1.5l
FERMENTATION:	40-50% whole berry, 75-85° Fahrenheit, 7-10 days
AGED 20 MONTHS:	First 12 months in: New French & American oak puncheons (15%) Used French & American oak puncheons (55%) Used French oak barrels (30%) Next 8 months in: Used French oak puncheons
SELECTION:	Blended by selecting blocks of superior fruit to provide the best wine we could make from the 2000 vintage.
ALCOHOL	14.5% by volume
BOTTLED:	June, 2004
RELEASE DATE:	April 2005

Arizona Distribution by

Orangewood Wines

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