

# Vino Noceto 2006 Sangiovese



## WINERY

Vino Noceto is a family-run vineyard and wine business founded in 1984, in Amador County. They own nearly 40 acres of land now planted primarily with Sangiovese. They produce over 6000 cases of Sangiovese, Sangiovese Riserva, Rosato di Sangiovese and Moscato that they call Frivolo.

## DESCRIPTION:

This is the 1<sup>st</sup> vintage of their flagship wine.

100% Sangiovese - fruit-packed, easy-drinking, with typical Sangiovese fruit flavors throughout, great balance and a long, pleasant finish - similar in style to a premium Chianti. A wine of medium body, medium cherry-red color, cherryberry nose, dark plum and cranberry fruit flavors throughout accented by subtle oak and a dash of peppery spice. Food-friendly - pair with grilled or roasted meats, pasta, pizza, or Mediterranean cuisine. Drink now to several years.

## PRODUCTION:

3313 cases (750 ml)  
201 cases (375 ml)  
21 cases (1.5 l)  
18 bottles (3 l)

## PICKING STATISTICS:

August 31 - October 9, 2006, 23.5-26.50 brix

67% estate, 30% neighboring Shenandoah valley vineyards, 3% Hollister grapes.

Final blend includes six clonal selections from thirteen separate lots Sangiovese.

## FERMENTATION:

Gently crushed, cold soak 1-2 days, 75-85 Fahrenheit, 7-10 days

## AGED 12 MONTHS:

14 months in  
10% new French puncheons,  
70% used French & American puncheons,  
20% used French barrels.

## ANALYSIS

14.0% alcohol by volume; residual sugar less than 0.25%

## BOTTLED:

February 2008

## RELEASE DATE:

October 2008

Arizona Distribution by

**Orangewood Wines**

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