



## Vino Noceto

# 2006 Sangiovese Riserva

|               |   |
|---------------|---|
| WINERY:       | Beginning with their first 1990 vintage, Noceto wines have been 100% Sangiovese, targeted at a Chianti Classico style. This style emphasizes the delicate and complex fruitiness of the Sangiovese grape. More recently, the Riserva Sangiovese has sometimes been blended with a small amount of Barbera or Syrah. The Sierra Foothill soil and climate has enabled Vino Noceto to display these unique attributes while achieving a medium or slightly fuller wine. |
| DESCRIPTION:  | .A Super-Tuscan style wine, this fruit-packed, full-flavored, well-balanced, complex 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 or a rich pasta..  |
| SOURCE:       | 100% Shenandoah valley, CA: 98% Sangiovese from five estate lots; 2% Petite Syrah from neighboring vineyard   |
| BLEND:        | Selected blocks of superior fruit provide the best of wines made from the vintage. 6% Zinfandel, 26% Syrah, 7% Mixed Port   |
| BOTTLING:     | May, 2008. Vino Noceto endeavors to bottle the wine at least six months before release. At this point its various flavor components are coming together, leading to a distinctive red wine which complements a wide range of foods and represents good value for the consumer   |
| COOPERAGE:    | 40-50% whole berry, 75-85 degrees F, 7-10 days. 20 months in New French puncheons (20%); Used French and American puncheons (80%)   |
| PRODUCTION:   | 810 cases 750ml   |
| ANALYSIS      | Alcohol 14.1%   |
| RELEASE DATE: | February, 2009  |

Arizona Distribution by

**Orangewood Wines**

Richard and Laurie Corles 480.488.4794