



## 2006 Rosato di 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:	Sangiovese, the noble wine grape of Central Italy forms the basis for Chianti Classico and Brunello di Montalcino. Noceto's Rosato di Sangiovese is 100% Sangiovese - light, fruity, crisp yet sophisticated, with a perfumey, cranberry nose and bright Sangiovese fruit flavors. Slightly off-dry. Food-friendly - serve with light meat or fish, pasta, or appetizers.
SOURCE STATISTICS:	100% Shenandoah Valley Sangiovese grapes. Harvested at the same time as for Sangiovese that represents over 80% of this winery's production.
FERMENTATION:	Rosato is made by using the saignée process. The grapes were picked, crushed, put into a fermentation tank. 10% of the juice was drawn off the next morning for this Rosato. The wine left in the tank is darker, denser; with a higher juice to skin ratio - that is the Rosato is basically a by-product!  After fermentation, the wine was brought together in a tank. Someone asked me if the grapes for Rosato were picked earlier than other grapes. The answer is NO. It is 100% Sangiovese, 100% Shenandoah Valley, CA.
AGING:	100% stainless.
ANALYSIS:	12% by volume, RS approximately 0.5%
BOTTLED:	December, 2006
PRODUCTION:	Approximately 512 cases 750 ml
RELEASE DATE:	February 2007

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