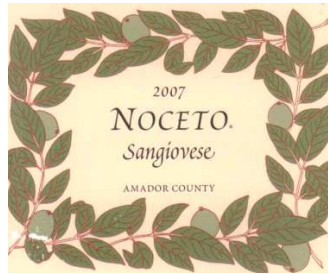


Vino Noceto 2007 Sangiovese



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, Pinot Grigio and Moscato that they call Frivolo.
DESCRIPTION:	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.
BLEND:	100% Sangiovese. Final blend includes six clonal selections, twenty separate lots of Sangiovese.
PICKING STATISTICS:	The 18th vintage. Picked August 27 - October 25, 2007, 24-26° brix. 42% estate, 38% neighboring Shenandoah Valley vineyards, 14.5% Hollister, 2.5% Penn Valley. 45% Sangiovese Grosso, 55% Sangiovese Piccolo.
COOPERAGE:	Gently crushed, cold soak 1-2 days, 75-85° Fahrenheit, 7-10 days. Aging: 14 months in 10% new French puncheons, 70% used French & American puncheons, 20% used French barrels.
PRODUCTION:	3780 cases (750 ml) – 242 cases (375 ml) – 35 cases (1.5 l) – 12 bottles (3 l).
BOTTLED:	February, 2009
RELEASE DATE:	October, 2009
ANALYSIS:	Alcohol 14% by volume; RS less than .25%.
ACCOLADES:	Few vintners are as passionately committed to Cal-Ital wines as Jim and Suzy Gullett of Vino Noceto. Their flagship sangiovese is about as pure an expression of the varietal as you are going to find in California.— Mike Dunne, <i>Sacramento Bee</i> The best Chianti-style Sangiovese in California— Dan Berger, <i>Vintage Experiences</i>

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