



FERRARI-CARANO

Vineyards and Winery

SANGIOVESE

ALEXANDER VALLEY, SONOMA COUNTY

2022

The grapes for this small-lot Sangiovese are sourced from select vineyard sites in Alexander Valley.

THE VINTAGE

The winter of 2021-2022 had minimal rainfall adding to drought conditions in Dry Creek Valley. With mild winter and spring temperatures, budbreak was ahead of average. Summer was warm and dry, with above average temperatures in August and September, leading to an earlier increase in brix. Maturity continued on track with an average harvest start date for the reds, picking the Sangiovese on September 7th and September 16th.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for three days. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. The wine is then drained and pressed to French oak barrels (32% new) for malolactic fermentation, and cave aged for 15 months. Lots are kept separate until blending and bottling in February 2024.

AROMAS & FLAVORS

Our Sangiovese offers a bouquet of violet, cranberry-raspberry crostada, cola, and vanilla caramels. On the palate, delicate tannins and juicy acidity are coupled with sweet plum, freshly grated nutmeg, and spices. This wine is luscious and smooth through the finish.

FOOD PAIRINGS

Delicious with braised, roasted or barbecued meats like chicken, red meat, fish, lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses, such as Taleggio, also pair nicely with our Sangiovese.

COOPERAGE

15 months in French oak, 32% new

TECHNICAL DATA

Composition 95% Sangiovese, 5% Syrah

Alcohol 14.7% | **pH** 3.76 | **TA** 6.72 g/L

Bottled February 20, 2024