



FERRARI-CARANO

Vineyards and Winery

SANGIOVESE

ALEXANDER VALLEY, SONOMA COUNTY

2023

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

THE VINTAGE

The 2023 vintage was an overall cooler year with a wet winter including a heavy dusting of snow in vineyards late February. The year progressed with a cold spring, delaying bloom and a cooler than usual summer resulting in a later vintage, the latest we have experienced in the past two decades. These growing conditions produced wines with a brighter fruit profile and added complexity at slightly lower alcohols. The youthful character of the 2023 vintage indicates that these wines will hold exceptional aging potential.

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 (31% new) for malolactic fermentation, and cave aged for 15 months. Lots are kept separate until blending and bottling in March 2025.

AROMAS & FLAVORS

Our Sangiovese opens with black cherry, cranberry, and toasty nutmeg on the nose. Upon first sip, seductive juicy acidity and distinct pomegranate characters pull you in. Supportive tannins and seamlessly integrated oak carry the wine through the mouthwatering 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, 31% new

TECHNICAL DATA

Composition 95% Sangiovese, 5% Syrah

Alcohol 14.7% | **pH** 3.71 | **TA** 6.1 g/L

Bottled March 3, 2025