



FERRARI-CARANO

Vineyards and Winery

SANGIOVESE

ALEXANDER VALLEY, SONOMA COUNTY

2021

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

THE VINTAGE

Although we experienced an unusually rainy period in April, drought conditions in Sonoma county continued in 2021, with most of the annual precipitation landing in October and December, 2020. Spring temperatures were cooler, with bud break occurring one week later than average, while summer temperatures were above average with less nightly fog and cloud cover. With minimal irrigation, the Sangiovese grapes were ready for harvesting in September, near the average pick date for the variety.

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 86% French and 14% Eastern European oak barrels (30% new) for malolactic fermentation, and cave aged for 15 months. Lots are kept separate until blending and bottling in March 2023.

AROMAS & FLAVORS

Our Sangiovese offers a bouquet reminiscent of holiday cheer; clove-spiced cherry, cranberry compote, roasted figs, and vanilla wafer. On the palate, this wine is structured yet smooth, supported by a lifting acidity. Flavors of crumble-topped Italian plum tart and a hint of caramel sauce flow 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 86% French and 14% Eastern European oak, 30% new

TECHNICAL DATA

Composition 96% Sangiovese, 4% Syrah

Alcohol 14.7% | **pH** 3.67 | **TA** 6.87 g/L

Bottled March 1, 2023