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# FERRARI-CARANO

*Vineyards and Winery*

## DRY SANGIOVESE ROSÉ

SONOMA COUNTY

2023

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*A blend of primarily Sangiovese, this fragrant dry Rosé is a beautiful sight in the glass, with hues of pink and salmon that sparkle in the light.*

### THE VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Sonoma County and the North Coast region. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average, on August 29th. This gave the grapes ample time to develop full flavors while maintaining vibrant acidity. Our final pick of the season was on October 26th.

### HOW IT'S MADE

The grapes for this Rosé are harvested in the early morning hours when it's cool, then transported to the winery where they are gently destemmed, crushed and cold soaked on the skins for a short time before pressing - just long enough to pick up the wine's lovely pink and salmon hues and extract flavors from the skins. The grapes are then pressed to stainless steel tanks and settled for 24 hours. The clean juice is racked and tank fermented, followed by blending and bottling in the winter.

### AROMAS & FLAVORS

Upon first swirl of the glass, aromas of raspberry, white plum, cherry, and orange zest will transport you back in time, with memories of warm days and al fresco dining. On the palate, flavors of cranberry, white cherry, and blood orange are highlighted by the bright, refreshing acidity, making this wine a truly versatile delight.

### FOOD PAIRINGS

Serve chilled, this wine's light, fruit characteristics make it a natural choice for pairing with fresh seafood like salmon, crab or shrimp, and game meats like duck, Cornish hens, lamb or turkey. Try with Moroccan couscous, Salade Niçoise, melon and prosciutto, or chicken. Cheeses such as fresh chèvre, Brie, Roquefort, fromage blanc or Mt. Tam Triple Cream are also delicious.

### COOPERAGE

100% stainless steel

### TECHNICAL DATA

Composition 77.2% Sangiovese, 13.2% Carignan, 9.6% Muscat

Alcohol 13.9% | pH 3.43 | TA 5.91 g/L

Bottled December 21, 2023