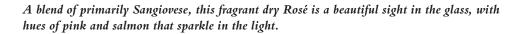


DRY SANGIOVESE ROSÉ

SONOMA COUNTY

2022



THE VINTAGE

The winter of 2021-2022 had minimal rainfall adding to drought conditions in Sonoma County. With mild winter and spring temperatures, budbreak was early while a warm and dry summer with above average temperatures in August and September led to an early and fast-ripening harvest. The warm weather resulted in ripe fruit flavors and the earliest harvest Ferrari-Carano has ever had, August 9th! The white grape harvest was finished on September 29th.

HOW IT'S MADE

Primarily from Alexander Valley, 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 gently 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. This wine does not undergo malolactic fermentation to retain its bright flavors and crisp acidity.

AROMAS & FLAVORS

This wine opens with aromas of strawberry cream, watermelon, raspberry, and orange zest, followed by cranberry, white cherry and blood orange flavors on the palate. This refreshing and lively wine offers finesse balanced by refreshing acidity and an elegant finish.

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% Sangiovese, 7% Pinot Noir, 4% Grenache, 5% Muscat, 1% Carignan, 6% Other

Alcohol 13.9% | **pH** 3.44 | **TA** 6.06 g/L

Bottled December 2022



