



Bottled with love, for the joy of living

WINEMAKER

Michael Muscardini

CASES PRODUCED

320

HARVESTED

September 28, 2013

BOTTLED

September 9, 2014

ALCOHOL

14.2%

2013 SANGIOVESE

Alpicella Vineyards

Sonoma Valley, Sonoma County

VINEYARD

Alpicella Vineyards lies high above Sonoma Valley. This organically farmed, fully sustainable, and dry farmed vineyard has been lovingly hand tended by Dan Sanchez for over 22 years. It is the highest elevated Brunello Clone #6 Sangiovese in America.

VINTAGE

The grapes were hand-picked, rushed to the winery and cold soaked for three days. We used BM-45 premium yeast to ferment, the same yeast used on the great Brunello wines from Italy. 100% Alpicella Sangiovese.

TASTING NOTES

This vintage has lovely aromas of ripe berries, fresh violet, lavender, nutmeg, licorice, and earth. In the glass, the flavors expand with notes of fresh picked blackberry, blueberry, ripe raspberry, sage, clove, and hickory smoked almonds. Together, these lavish flavors, coupled with an elegant mouthfeel and a long engaging finish, make this a fantastic wine to serve with artisan cheeses, fresh pasta, risotto with wild mushrooms, lamb meatballs, grilled meats, and other styles of fine Mediterranean cuisine.

Enjoy-

Michael Muscardini

