



FERRARI-CARANO

Vineyards and Winery

SANGIOVESE

DRY CREEK VALLEY, SONOMA COUNTY

2018

The grapes for this small-lot Sangiovese come from an exquisite, western-facing hillside vineyard in a warm pocket of Dry Creek Valley.

GRAPE

Sangiovese

AROMAS & FLAVORS

Our Sangiovese displays a unique darkness and ripeness that is not commonly found in a Sangiovese. This wine is luscious with enticing aromas of plums and raspberries enhanced by nuances of vanilla, violets, and toffee. Smooth and powerful, flavors of pomegranate burst forward on the palate, while dried cherries and cola boost the midpalate, leaving a touch of cocoa and leather lingering on a lasting finish.

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 select French oak barrels for malolactic fermentation, and cave aged for 15 months. Lots are kept separate until blending and bottling in February 2020.

THE VINTAGE

The 2018 season began with rainfall accumulating to average amounts by the end of spring. Cool spring weather extended bloom, resulting in a later set, albeit a crop set with good yields. Moderate temperatures during the summer slowed veraison and ripening, indicating a later projected harvest start date than we have seen in many years.

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

27% new French oak , 73% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.6/.59

Bottled: February 2020