



FERRARI-CARANO
Vineyards and Winery
DRY SANGIOVESE ROSÉ

SONOMA COUNTY

2019

A fragrant, dry Sangiovese Rosé with beautiful pink and salmon hues of color that sparkle in the light.

GRAPE

Sangiovese

AROMAS & FLAVORS

This wine has aromas and flavors of fresh-picked strawberries, Maraschino cherries, raspberries, orange blossoms, cranberries, pomegranate and a touch of blood orange on the finish. Refreshing and lively, the Dry Sangiovese Rosé offers finesse balanced by mouthwatering acidity and an elegant finish.

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 two hours 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 tanks and settled for 24 hours. The clean juice is racked and tank fermented, followed by blending and bottling in December.

THE VINTAGE

The winter of 2018—2019 brought above average rainfall to the Russian River; with the bulk of the rain falling January through May. Spring temperatures were cooler, but began to warm in August through October. Weather at harvest was ideal. The end of August saw a bit of a heat wave, but the month of September was perfect for ripening.

FOOD PAIRINGS

Served 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, goat, brie, Roquefort, fromage blanc or Mt. Tam Triple Cream are also delicious.

COOPERAGE

100% stainless steel

TECHNICAL DATA

Alcohol/pH/TA: 13.8%/3.43/.57

Bottled: December 2019



@ferraricarano

8761 Dry Creek Road, Healdsburg, CA 95448, 707.433.6700, ferrari-carano.com

