



Wise Villa Winery 2016 SANGIOVESE

Awards: 90 points & Gold Medal
in Orange County Wine Competition



Our 2016 Sangiovese displays flavors of ripe cherry, wild strawberry, roasted red pepper, herbs de provence, clove, vanilla, and dried roses, with a light, lush finish. Pairs best with pasta, cured meats, and light or dark meats.

WINEMAKER'S TASTING NOTES:

"Sangiovese, originally from Italy, is renowned for its bright red fruit flavors combined with spicy elements and subtle herbaceous notes and light, smooth tannins. At Wise Villa, our Sangiovese combines the best of European tradition & American fruitiness."

---Winemaker & Viticulturalist Kevin Luther

Varietals

100% Sangiovese

Apellation

Lincoln & Auburn, Placer County, Sierra Foothills

Climate

Continental, warm dry days and cool nights with 40°F temperature shifts, Delta breeze

Exposure

South & West facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 3 day cold soak with natural yeast present, 11 day fermentation with punch downs, 7 day extended maceration. Pressed direct to barrels on full lees and aged 10 months.

Soil

Loamy sand, silt, & alluvial clays

Picked (sugar level)

2350 Brix

Alcohol

13.5%

Acidity

6.4 g/L total acidity & 3.54 pH

Aging

35% new French & Minnesota oak & cherry wood, 60% neutral oak for 10 months on full sur lies contact with monthly stirring.

Final Production

250 cases