



Harvested Sep - Oct 2022

Bottled Oct 16, 2024

Alcohol 13.0% ABV

Cases 1,483

Formats 750 mL

MSRP \$10

NV Rosso

California

VINO NOCETO



Among the pioneers who introduced Sangiovese to the New World, the Gullett family set out in 1985 with the singular goal of making Vino Noceto California's premiere Sangiovese producer. They are now renowned for making "California's Best Sangiovese." From just three producing acres and 110 cases in their inaugural 1990 vintage, they now farm over 25 acres and produce 10,000 cases per year, including ten different Sangioveses, a frizzante Moscato, an old vine Zinfandel, Barbera, Aglianico, and more.

Noceto's Rosso is a predominantly Sangiovese blend sourced from vineyards throughout the central coast and northern California. Made in a food-friendly Chianti style, this is a simple, easy-drinking go-to for an everyday red that will go with everything on your plate.

VINEYARDS

Grapes were sourced from multiple vineyards ranging from the central coast (Brutocao) through northern California (Noceto and Sidney Davis). In addition to Sangiovese, we also selected Sagrantino, Alicante Bouschet, and Canaiolo Nero. Each lot is harvested and fermented separately prior to selective blending.

WINEMAKING

2022 was a challenging year due to frost and a late-season heat wave. It really pushed winemaker Rusty Folena to take into account that every vineyard was different and that he had to adjust his winemaking to those vineyards. "That's why there is no recipe," says Rusty. The fruit was cold-soaked 24 hours, then fermented in a combination of stainless steel, bins, and French oak (depending on the vineyard) for 7-10 days at 70°-85° Fahrenheit to preserve bright varietal characteristics. The wine aged in 130-gallon, predominantly French oak puncheons to soften youthful tannins.

THE WINE

NV Rosso opens with a nose of cherry-berry, fruit roll-up and cedar. Secondary flavors include bright cherry, cassis, leather, minerality and balanced acid. Exceptionally food-friendly, you can pair it with anything you have on your plate - from charcuterie to Barese ragù or Korma!

WINEMAKER: Rusty Folena