



DI BRUNO SANGIOVESE

PALATE NOTES

Dark Ruby in color with subtle aromas of cherry, plum and Persian spices on the nose. With a medium, yet rich body, this Sangiovese is supple with velvety tannins and a long lingering finish.

SERVING SUGGESTIONS

Pair with Pizza, Burgers, Grilled Meats, Hearty Stews, Italian Dishes, Hard Cheeses such as Parmigiano-Reggiano, Pecorino-Romano, and Ricotta Salata, or Soft Cheeses such as Tallegio, soft Ricotta and Burrata.

OPTIMAL TEMPERATURE

54-58°F



WINEMAKING NOTES

Hand sorted fruit, 100% de-stemmed, then cold soaked in open-top fermenters for 4 days before yeast inoculation. Time on skins totaled 23 days prior to barreling. This Sangiovese completed Malolactic fermentation while aging in barrel.

VARIETAL

Sangiovese (*san-GEE-oh-vaaay-zay*)

VARIETAL'S COUNTRY OF ORIGIN

Italy

APPELLATION

Santa Barbara County

BARREL AGING

Aged for 26 months in French Oak barrels

ALC

16.0%

TA

6.90 g/L

pH

3.30

BOTTLING DATE

March 29, 2019

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