



2017 DI BRUNO SANGIOVESE

PALATE NOTES

Dark Ruby in color with subtle aromatics of raspberries and plums, accompanied by hints of Persian spices. This Sangiovese is supple and velvety with beautifully structured tannins, leading to an elegant finish.

SERVING SUGGESTIONS

Pairs well with Grilled Meats, Italian Cuisine, such as Osso Bucco or Pappardelle with Sausage, Persian inspired Lamb Dishes, Hard Cheeses or Simple Burgers or Pizza.

OPTIMAL TEMPERATURE

54°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 29 days prior to barreling. This Sangiovese completed Malolactic fermentation while aging in barrel.

VARIETAL

Sangiovese

VARIETAL'S COUNTRY OF ORIGIN

Italy

APPELLATION

Santa Barbara County

BARREL AGING

Aged for 34 months in French Oak barrels

ALC

14.3%

TA

7.59 g/L

pH

3.28

BOTTLING DATE

September 8, 2020

D'Alfonso-Cukran Wines

4457 Santa Rosa Road Ste. #5

Lompoc, CA 93436

(805) 736-9463

www.dcwines.com