

Monte Volpe

2019 PEPPOLINO

MENDOCINO COUNTY

Background

Peppolino is a wine that offers the winemaker the opportunity and freedom to create a truly unique wine, which is the most expressive form of winemaking. Gently handcrafted from specially selected lots, this blend of four classic central and southern Italian varietals has come together to create a wine of great structure and elegance. In the Tuscan dialect, Peppolino is the word for the herb thyme.

Vineyards

This wine was made from 40% Barbera, 20% Dolcetto, 7% Aglianico, 7% Montepulciano, 7% Nero d'Avola, 7% Primitivo, 6% Negroamaro, and 6% Sagrantino. All the grapes came from our Vincenzo Vineyard located in the western benchlands of the Calpella District of Mendocino County. This vineyard has been in our family for over 104 years and the shallow rock laden soils, ideal exposure days and cool nights, helped produce grapes with superb balance, concentration, and fruity aromas and flavors. The grapes were hand-harvested at an average of 25.0 degrees brix from late September to early October 2019.

Winemaking

After crushing the grapes into small open-top stainless steel tanks, the must was cold soaked for 4 days and pumped over and punched down twice daily for 2 weeks during fermentation, before being pressed off into French Burgundy oak barrels (33% new). All the grapes except the Barbera were co-fermented (meaning they were mixed together during fermentation) which helped homogenize the aromas, flavors and structure of the wine. After an extended aging period in barrels for 32 months, the wine was egg white fined, rough filtered and bottled on July 22nd, 2022.

Winemaker Comments

This is a wine of great structure with a dark-purple garnet color, with exotic aromas of violet and spices. Notes of black fruits weave throughout the vibrant blackberry aromas and flavors. Firm tannins and a velvety middle culminate with a long lasting, harmonious finish that is laced with toasty oak. This wine's complexity and depth of flavor will continue to evolve with further bottle aging.

Winemaking Data

Harvest

Date: September–October, 2019

Fermentation & Aging

Fermentation: 4 days of cold soak, pumped over and punched down twice a day for an average of 14 days in stainless open top fermentors
Aging: 32 months in French Burgundy barrels (33% new).

Wine

Blend: 40% Barbera, 20% Dolcetto, 7% Aglianico, 7% Montepulciano, 7% Nero d'Avola, 7% Primitivo, 6% Negroamaro, and 6% Sagrantino
Alcohol: 14.5%
Total Acidity: 8.4 g/L
pH: 3.24
Residual Sugar: 0.3% (dry)



Food Pairing:

Enjoy Peppolino with grilled steaks, pasta with forest mushroom sauce, or lamb chops with rosemary and garlic.

For Additional Information

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