

Monte Volpe

2022 VERMENTINO

MENDOCINO COUNTY

Background

Vermentino is native to the Italian island of Sardinia and often produces a light bodied wine that is very aromatic and refreshing. The Sardinian Denominazione di Origine Controllata e Garantita (DOCG) appellation, Vermentino di Gallura, is known to produce some of the best known Vermentino. Though still a relatively unknown variety, it is grown around the world and gaining popularity.

Vineyards

100% of this wine comes from our Nube Bianco Vineyard. This vineyard is located on the eastern side of Potter Valley on a slight bench above the Russian River, about a quarter of the way into the valley. This eastern fork, along with its western fork that runs through Redwood Valley, represents the headwaters of the legendary Russian River. Here the river is at its best and purest form. Altitudes in these two valleys run between 1200ft to 800 ft. elevation. We planted this vineyard with mostly white grape varieties: Arneis, Moscato Bianco, Pinot Blanc, Pinot Grigio, Tocai Friulano, Coda di Volpe, Falanghina, Fiano and Greco di Tufo, Moscato Gialla, Ribolla Gialla and Vermentino. The last 10% is Moscato Giallo from the same vineyard.

Winemaking

The grapes were hand harvested at an average of 22 Brix on October 18th, 2022. After crushing and pressing the juice it was cold settled then racked into French Burgundy oak barrels for fermentation and sir-lie ageing for 6 months.

Winemaker Comments

This Wine produced a dry, extremely fragrant wine with mineral notes along with aromas and flavors of exotic flowers, ripe pear, and tropical fruits that are framed with great acidity and a lingering, rich mouthfeel and finish.

Winemaking Data

Harvest

Date: October 18th, 2022

Fermentation & Aging

Fermentation: 16 days in barrels

Aging: 6 months in French

Burgundy barrels

ML: 0%

Wine

Blend: 90% Vermentino

10% Moscato Giallo

Alcohol: 12.5%

Total Acidity: 8.0 g/L

pH: 3.34

Residual Sugar: 0.3% (dry)



Food Pairing:

Enjoy with grilled swordfish steaks covered with fresh fruit salsa or with shellfish pasta such as clams, mussels, and scallops with a light white wine cream sauce.

For Additional Information

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