



2011 Vermentino

100% Lodi appellation

22% Gayla's Vineyard

78% Bella Vigna Vineyard

In this vintage our Vermentino was harvested later than normal, we began in mid-Sept and finished by early-Oct. The fully mature fruit was harvested at a moderately low brix, resulting in an expressive wine with just a relatively low level of alcohol.

All of the lots were free-run juice (no pressing) and cool fermented in tank with a fruit enhancing strain of yeast and without a malo-lactic conversion.

Post fermentation it was racked twice followed by a light fining, then racked and filtered prior to bottling.

Bottled in Mar 2012; 12.4% alcohol, pH 3.31 & TA 6.5 g/l

Fresh, crisp and lively: with aromas of lime, quince and pear (along with a mineral hint of oyster shells); with flavors of green melon, salted green apple and other stone fruits.

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