



2015 Charbono

90% Charbono – Arrastra Vineyard
10% Syrah – Herbert Vineyard
100% El Dorado

We harvested the mountain grown vines of this obscure grape variety (vitigno oscuro) in mid Sept. After several days of maceration, the must was inoculated for fermentation and punched-down three times per day.

Immediately following fermentation and pressing, in early Oct we filled this small lot to older, neutral barrels for a malo-lactic conversion, which was complete by mid Oct.

To preserve its unique expression, the wine was minimally handled. It was never racked and only topped while it aged for ten months in the same neutral cooperage.

Bottled in Aug 2016; 13.7% alcohol, pH 3.59 & TA 6.5 g/l

A bold wine which borders on being exotic; with subtle herbal, spice and leather aromas; combined with fruit flavors of green fig and black plum.

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