



2015 Montagna Nera

53% Zinfandel

37% Barbera

10% mixed reds

Inspired by the unique foothill grown red blends crafted by Montevina in the mid 1970's, we experimented for two vintages before bottling our own interpretation, using El Dorado fruit for a new millennium update.

After a few days of cold maceration, the lots were inoculated. Then post fermentation and pressing, filled to barrels so a malo-lactic conversion took place wood. In late Feb, select French oak barrels (including 36% new, plus 36% once used) were racked and blended, with the aging continuing for another six months.

Bottled in August 2016; 14.3% alcohol, pH 3.69 & TA 5.8 g/l

Elegant and intriguing; spicy and toasty oak aromas, mingling with the aromas and flavors of black cherry and blackberry, plus a hint of vanilla; with a focused attack; very complete and nuanced, having a long finish.

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