



2016 Montagna Nera

48% Barbera

43% Zinfandel

9% 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 first iteration from 2015, using El Dorado fruit for our new millennium update.

After a few days of cold maceration, the lots were inoculated. Then post fermentation and pressing, the blend was filled to barrels for a malo-lactic conversion in wood. In late spring, select French oak barrels (including ~30% new, plus ~30% once used) were racked and blended together, then aged for another three months.

Bottled in Jul 2017; 14.7% alcohol, pH 3.60 & TA 6.2 g/l

Elegant and unique; having a spicy cinnamon aroma mingling with those of red and black raspberry, plus a hint of vanilla; focused and complete, offering a very long, nuanced finish.

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