



DEROSE

WINERY

Sangiovese

FERMENTATION

Our Sangiovese underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the Zinfandel underwent malolactic fermentation without using a culture. The wine is stored 100% in French oak barrels, without any pumping used to transfer our wines. The wine is then bottled un-fined and un-filtered to preserve all its flavors and mouth feel.

TASTING NOTES:

Our Sangiovese has flavors of Cranberry, Cherry and herbs followed by crisp acidity and a supple finish. The different layers of this wine make it very food friendly especially with eggplant parmesan, lasagna, fowl and charcuterie. It ages gracefully up to 10 years.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	100% Sangiovese
Yield:	1 ton per acre
Finished alcohol:	14.3%
pH:	3.39
Total acid:	6.9g/L
Residual Sugar	0.25g/L
Farming:	Organic
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

