



# DI BRUNO SANGIOVESE

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## PALATE NOTES

A clean and fruity, dry white wine with notes of ripe Bosc pear, white peaches, Honeydew melon and hints of guava and elderflowers. This wine has a medium body, crisp acidity and well-balanced tannins.

## SERVING SUGGESTIONS

Perfect as a “patio” wine, to sip by itself, it also pairs extremely well with spicy foods including Mexican, Thai and Indian cuisines.

## OPTIMAL TEMPERATURE

52-56°F



## WINEMAKING NOTES

Hand-sorted fruit was 100% de-stemmed, then cold soaked in open-top fermenters for 4 days prior to yeast inoculation. Time on skins totaled 29 days prior to barreling. This Sangiovese completed Malolactic fermentation while aging in barrel.

## VARIETAL

100% Sangiovese

## VINTAGE

2014

## APPELLATION

100% Santa Barbara County

## BARREL AGING

Aged for 43 months in 20% new French Oak

## ALC

15.1%

## TA

6.99 g/L

## pH

3.33

## BOTTLING DATE

July 3, 2018

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