



2016 SANGIOVESE

TASTING TEMPTATIONS

Hints of strawberry and dark cherry aromatics give way to a palate packed with juicy plum and spicy highlights. Medium bodied, with a lingering finish that intermingles fruit and savory tannins. This Sangiovese pairs well with Italian sausage baked ziti topped with marinara sauce and Romano cheese.

JUICY DETAILS

Varietal: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot

AVA: Columbia Valley

Aging: Aged 20 months in 1st year American and French Oak

Alcohol: 13.9%

TA: 7 g/l

Ph: 3.45

Cases Produced: 545

Suggested Retail: \$70

Release Date: August 2018

AWARDS

92 points & Gold Medal: San Francisco International Wine Competition



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