



Talia

2017 Sangiovese Rosé

This rosé shows aromas and flavors of stewed strawberries, watermelon, rhubarb, and grapefruit pith. It opens with a light fruit and floral aroma. Once on the palate, strawberry and citrus notes become the focus and remain through to the finish. This medium bodied wine appreciated Goat cheese and smoked Salmon. Enjoy it with food.

Our 2017 Talia- named for our youngest daughter Natalie- was made with award winning Sangiovese grapes from Hassayampa Vineyard and Farm in Northern Arizona. This wine is barrel aged and was made as a lighter, French style rosé. This was our first rosé, picked by a group of friends, and made with love. Specifically harvested for a Rosé, this wine turned out to be soft and delicate and opens up into a beautiful medley of flavors, blending the characteristic strawberry of a Sangiovese with a light toasted marshmallow from the oak.

Harvest date- September 4, 2017.

Tech Notes:

Alcohol by volume (ABV) 12.5%

pH 3.6

Titrateable Acidity 5.3 grams/liter

Residual Sugar < 1 mg/100ml

