



Talia

2018 Sangiovese Rosé

Notes of stewed strawberries, dried herbs, roses, and green tomatoes complemented by a spicy finish. This wine had low acid with an abundance of sweetness. Goes great with Barbequed meats. Enjoy with food.

We loved our 2017 Talia so much we decided to continue our love affair with the Sangiovese Rosé and try another vintage in 2018, this time with Southern Arizona grapes. These grapes came from Golden Rule Vineyard in Cochise, AZ, a vineyard with a distinctive terroir that you can taste in the wine. The hotter sun and lower rainfall in the area means the grapes ripen faster and with higher brix, translating to a fuller body and a more intense flavor. Barrel aged in neutral oak this wine went through a natural malolactic fermentation and has a buttery, creamy texture to its strawberry base notes.

Harvest date- September 17, 2018.

Tech Notes:

Alcohol by volume (ABV) 14.4%

pH 3.6

Titrateable Acidity 5.5 grams/liter

Residual Sugar 10 mg/100ml

