



Domenica Amato
2022 Sangiovese
Monte Rosso Vineyard, Moon Mountain District, Sonoma County

Tasting Notes: “Aromas of juicy raspberry, spiced plum, and purple flowers dominate the nose of this Sangiovese. The palate delivers racy acidity and neatly balanced tannin, with flavors of berry pie, lemon verbena, cinnamon, and licorice lingering for a minute. Drink this with roasted game or savory pasta for the next decade or more. **94 points.** *Cellar Selection.*” – Tom Capo, **Wine Enthusiast**

Vineyard: Monte Rosso Vineyard is perched in the Mayacamas Mountains, a thousand feet above the Sonoma Valley floor. Named for its iron-rich, red volcanic soils, Monte Rosso has produced grapes of unmistakable character for more than a century. Sangiovese thrives here, producing a beautifully balanced and food-friendly wine.

Vintage: The 2022 growing season in Sonoma County began with a late spring and mild summer, fostering optimal conditions for early-ripening varieties. In the Moon Mountain District's Monte Rosso Vineyard, Sangiovese was harvested on August 22nd at 24 degrees Brix and 3.4 pH, with bright fruit flavors, balanced acidity, and a grippy tannins.

Winemaking: Harvested by hand and fermented spontaneously with wild yeast in an open top tank, the must was punched down manually once or twice per day and the pace was brisk despite moderate temperatures of 78-85 degrees during the peak of fermentation. The wine was pressed after less than 2 weeks on the skins and racked into neutral French oak – one 60-gallon barrique and one 132-gallon puncheon. The wine spent 28 months in barrel before it was racked, sterile filtered, and bottled.