



PETRONI

SONOMA VALLEY

Rosato di Sonoma

BACKGROUND

Lorenzo Petroni's dream was to be the first California vintner to grow the prized Sangiovese Grosso clone from his native Tuscany in Sonoma soil. He sensed that California could produce stunning results with Italian varieties, similar to the new world successes accomplished with the Cabernet Sauvignon, Pinot Noir and Chardonnay. Petroni Vineyards was built on a 37-acre estate with red, mineral rich terrain filled with rocks and stones, steep at 800 ft. elevation and facing due south. Volcanic rocks from the property were used to build retaining walls and provide an optimal 100% organic farming environment. The Poggio alla Pietra (Hill of Rocks) estate was born. Lorenzo Petroni runs the famous North Beach Restaurant, considered by many a San Francisco institution, and has proudly served authentic Tuscan cuisine to San Franciscans and world-citizens since 1970. Lorenzo's experience and understanding of wine, combined with an organic grape-growing philosophy with minimal intervention in the cellar and a faith in Sonoma Valley as a premium winegrowing region is the driving force behind Petroni Vineyards.

GRAPES

50% Sangiovese, 25% Syrah, 25% Cabernet Sauvignon

VINEYARD

The Rosato di Sonoma is bred from the best parcels of fruit throughout our two Estate owned and operated vineyards. All of our grapes are organically produced, fastidiously maintained, and low cropping to ensure the production of super premium wines. The 2011 vintage was long and cool allowing for intense concentration and excellent natural acidity, ideal for the production of this particular style of wine.



WINEMAKING

After destemming and crushing to tank, the resulting pale red juice of the Rosato di Sonoma was run to used barrels and inoculated with a variety of yeasts. The majority of the fermentation occurred in barrel before being racked to tank to complete the fermentation. Following four months in tank, on its yeast lees, the wine was left unfinned and filtered to bottle. It is named Rosato as is appropriate for a Rosé with considerable body and concentration.

AGEING

Bottle-aged.

TASTING NOTES

Dark pink-red with a dazzling vibrancy. Soft fruity aromas reminiscent of wild strawberries, watermelon, vanilla and cherry blossom. Initially the mouth feel is round and generous as a result of barrel fermentation. The natural acidity and intensity refreshes the palate and leaves a long, clean and lasting finish offering beautiful incisive red berry and stone fruit.

PAIRING

Great on its own as an aperitif around the pool or paired with Antipasto dishes.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

ALCOHOL CONTENT

14.1%



NOMADIC
DISTRIBUTION