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# NOVELLA

FINE WINES

## 1998 SANGIOVESE

ESTATE BOTTLED • PASO ROBLES

### WINEMAKER NOTES

The 1998 vintage, an “El-Nino” year, had unusual weather patterns resulting in high rainfall and an extremely cool summer. The combination allowed for long ripening time without high sugars, and yielded a fruity, complex and nicely textured wine.

Gentle cap irrigation during fermentation produced a wine with soft tannins and an elegant balance. Aging in French and American oak barrels for over two years enhanced the floral bouquet. Judicious use of new oak, and adequate bottle aging for over six months before release ensured a full-spectrum flavor profile.

In the style of a Chianti Classico from Italy, this wine has a polished balance of fruit, spice and structure. Garnet colored with a slightly brickish cast, the aroma is dominated by perfumy notes of plumeria and rose petal. Ripe, fruity notes of strawberry and sloe berry mingle with spicy cinnamon and a pecan nuttiness. Medium-bodied with firm acidity, the wine offers plum and malt flavors, with a lingering, mocha aftertaste.

**Recommended Food Pairing:** *Excellent with any Italian cuisine, but pairs particularly well with gnocci in clam sauce, minestrone soup or a fresh Tuscan salad. Drinkable now, it will improve for two to three years with proper cellar aging.*

### TECHNICAL NOTES

<b>Varietal Composition:</b>	<i>91% Sangiovese, 9% Nebbiolo</i>
<b>Harvest Date:</b>	<i>November 10, 1998</i>
<b>Harvest Brix:</b>	<i>23.7°</i>
<b>Residual Sugar:</b>	<i>.25%</i>
<b>Total Acid:</b>	<i>.64 grams/100ml</i>
<b>pH:</b>	<i>3.85</i>
<b>Fermentation Regime:</b>	<i>Aged 28 months in French and American oak, 20% new</i>
<b>Finished Alcohol:</b>	<i>12.9%</i>
<b>Total Production:</b>	<i>835 (12/750 ml) cases</i>