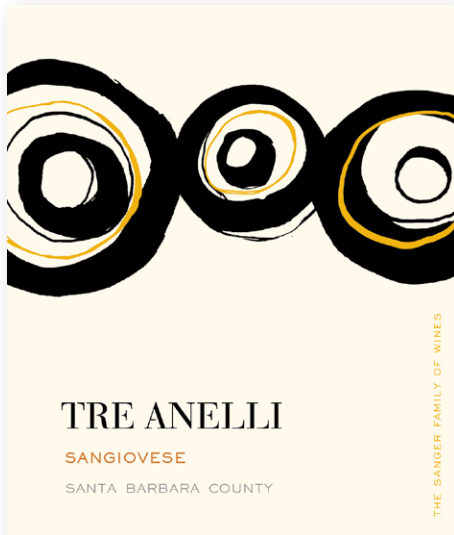


TRE ANELLI

2 0 1 3

SANGIOVESE



TASTING NOTES:

Our 2013 Sangiovese offers fresh, fruity aromas of tart cherries and cola on the nose, followed by a slight spiciness. On the palate, this wine presents a subtle earthiness, with hints of tea leaf and sage. Pairs nicely with rich roasted meats, cured sausages or hard cheeses.

CASES PRODUCED: 112

BOTTLED: August 2015

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

20 months in French (85%) and Hungarian (15%) oak, with 75% older, neutral barrels and 25% new

COMPOSITION:

88% Estelle Vineyard Sangiovese
9% La Presa Vineyard Petite Sirah
3% Estelle Vineyard Merlot

ALC: 14.3%

pH: 3.51

TA: 0.68 g/l

RS: 0.051 g/l

THE
SANGER
FAMILY of WINES

Inspired by wine made in the sunny Iberian and Mediterranean climates of Spain, Portugal and Italy, Tre Anelli wines are crafted to accompany the cuisine of California's Central Coast. A part of The Sanger Family of Wines portfolio, these wines are produced from the same grape varieties found in Europe, enhanced by the unique growing conditions in of California's Central Coast. Growing conditions here bring out additional character in the wines, making them a little bolder than their European cousins, but ideal for pairing with our regional fare. Tre Anelli wines can be found in select restaurants throughout California, in our Los Olivos, California tasting room or online at www.treanelliwines.com.

SANGERWINES.COM/TRADE