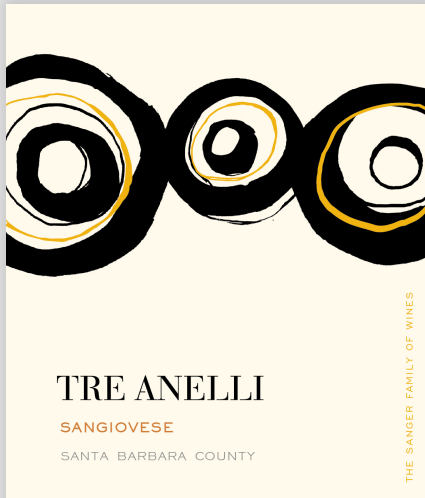


TRE ANELLI

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TASTING NOTES:

Beautiful aromas of blackberry, plums, and subtle spice lead to slight pepper finish on the palate. There is a balanced acidity that is characteristic of Sangiovese, along with a smooth finish which makes this the perfect wine to pair with a lamb ragout or pasta Bolognese.

CASES PRODUCED: 82

BOTTLED: June 2017

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

19 months in older, neutral French oak barrels (65%), American oak barrels (10%), and Hungarian oak barrels (10%) plus new French oak barrels (15%)

COMPOSITION:

94% Sanger Estate Vineyard Sangiovese
3% Sanger Estate Vineyard Petite Sirah
3% Happy Canyon Cabernet Sauvignon

ALC: 14.5%

pH: 3.62

TA: 0.70 g/l

RS: 0.082%

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.

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