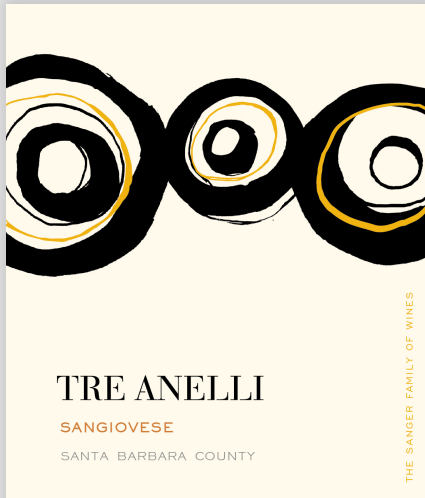


# TRE ANELLI

2016

## Sangiovese



### TASTING NOTES:

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**CASES PRODUCED:** 64

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**BOTTLED:** May 2018

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**WINEMAKER:** Brett Escalera

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### TECHNICAL NOTES:

#### AGING:

18 months in older, neutral French oak (90%) and Hungarian oak (10%) barrels

#### COMPOSITION:

90% Sangiovese

- 46% Estelle Vineyard
- 44% Sanger Estate Vineyard

10% Happy Canyon Cabernet Sauvignon

**ALC:** 14.9%

**pH:** 3.50

**TA:** 0.69 g/l

**RS:** 0.21%

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THE  
**SANGER**  
FAMILY of WINES

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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](http://www.treanelliwines.com).

**SANGERWINES.COM/TRADE**