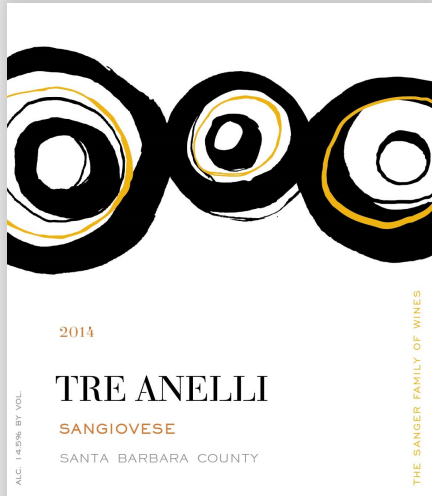


TRE ANELLI

2014

Sangiovese



TASTING NOTES:

Our 2014 Sangiovese was aged 19 months in neutral oak barrels (90% French and 10% American) displaying aromas of fruit, dark jam, earthiness, and a smooth palate with pronounced tannins lead to a smooth, elegant red berry finish. This bold Sangiovese pairs perfectly with pasta bolognese or margarita pizza.

CASES PRODUCED: 117

BOTTLED: June 2016

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

19 months in neutral oak barrels
(90% French and 10%
American)

COMPOSITION:

88% Estelle Vineyard Sangiovese
6% Hampton Family Vineyard Sangiovese
4% La Presa Vineyard Petite Sirah
2% Estelle Vineyard Nebbiolo

ALC: 14.5%

pH: 3.60

TA: 0.60 g/l

RS: 0.042%

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