

VIANSA SONOMA

2013 SONOMA VALLEY SANGIOVESE CLASSIC SERIES

*This approachable Sangiovese is a go-to wine for anything with tomato
Sauce—from manicotti to your favorite pizza.*

At Viansa Sonoma, we're inspired by the easy way of life in Sonoma County. We craft our wines to be shared around a table of fresh food with family and friends. Our Viansa Classic tier offers varietal favorites, such as unique Italian wines like this food-friendly Sangiovese.

VINTAGE & VINEYARD

The 2013 growing season in our Santo Giordano Vineyard featured steady temperatures from the onset, helping our fruit on the vine to ripen evenly resulting in a large, full-flavored vintage.

TASTING NOTES

If you like balanced rounded oak in your wines, then this wine is for you. Bright black currant, strawberry and tobacco are flanked by hints of toasted oak, coffee bean, coco nib and red clay. The palate is elegant, rounded and fruity with a lingering finish.

PERFECT PAIRINGS

The round structure, perfectly balanced tannins and earthy notes make this an extremely versatile wine. It would pair perfectly with a hearty dish of smoked meats or a simple wood fire veggie pizza.

WINE FACTS

VARIETAL:
Sangiovese

VINTAGE:
2013

BOTTLING DATE:
April 8, 2015

COMPOSITION:
95% Sangiovese, 3% Malbec,
2% Petite Verdot

OAK:
Aged in 50% new French oak

APPELLATION:
Sonoma Valley

ALCOHOL:
14.5%

RESIDUAL SUGAR:
2.2 g/l

PH: 3.71

PRICE:
\$24