

BIANCHI

2022 RESERVE SANGIOVESE

VINEYARD + VINTAGE

Sourced from El Pomar District grapes in Paso Robles, this Reserve Sangiovese reflects both site and vintage. The 2022 growing season produced wines defined by balance, concentration, and freshness. The vineyard's granite and sandstone soils contribute structure and mineral complexity, while warm days and cool evenings allow the fruit to develop ripe flavors while retaining vibrant natural acidity. The result is a wine that captures the lively, food-friendly character for which Sangiovese is known.

VINIFICATION

Crafted from 100% Sangiovese and aged for 20 months in neutral French oak, this wine was designed to highlight varietal purity and vineyard expression rather than oak influence. The neutral barrels preserved freshness and bright fruit character while allowing the wine's savory nuances, texture, and natural acidity to shine.

TASTING AND PAIRING

This wine displays a medium color depth with a ruby-red hue and slight rim variation. Aromas of ripe, sun-kissed raspberry, wild cherry, and violet rise from the glass, layered with notes of forest floor, raspberry chocolate truffle, baking spice, and subtle iron minerality. On the palate, bright cherry and raspberry flavors mingle with strawberry balsamic, red plum, tomato leaf, and warm baking spices. Vibrant acidity and supple tannins create an energetic, balanced mouthfeel that carries through a long, savory finish.

An exceptionally versatile food wine, this Reserve Sangiovese pairs beautifully with wood-fired pizza, rigatoni Bolognese, grilled Italian sausage, herb-roasted chicken, aged Pecorino, and tomato-based pasta dishes. For a refreshing experience, serve slightly chilled to accentuate its bright red fruit and lively acidity.

REGION & VARIETAL COMPOSITION



Harvest Date: 9.17.22 & Bottle Date 9.20.24

R.S.: 0.10% pH: 3.67