



2012 SANGIOVESE

Comparable varietal and wine: Grenache, Chianti

We are stubborn traditionalists when it comes to Sangiovese.

We have the grippy medium-weight palate, the dusty strawberry and black cherry is front and center while orange peel, black pepper, and clove anchor the texture. Moderate ripeness keeps alcohol low and sings with food. We respect Sangiovese's high-strung, nervous tannin by using neutral oak.

This Sangiovese in the Classico mold will continue to evolve elegantly for another five years.

Recommended pairings: pasta dishes, minestrone, roast pork, steak tagliata, pizza with red sauce

The 2012 vintage is considered one of the most perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the Spring saw little frost, fruit set was strong and the steady ripening warmth in Lake County was perfect and consistent. Even harvest took place under ideal moderate conditions. After a cold and wet 2011, 2012 was a gift.

Label Image

The Roman eagle image was powerfully linked to military ventures and the rapid rise of the Empire, but its lineage extends back at least to the Greeks who took the Eagle and Snake to be a portentous sign sent by Zeus himself. This particular incarnation was created under Justinian, who sought to reunite the Eastern and Western Roman Empire and found the eagle to represent enlightenment and victory in a unified Christian state. Less politically, the eagle and snake echoes the duality of Sangiovese, which is both light and dark, fruity but dry, tart yet sweet, and slightly mystical in its duality.



\$24 Retail

86% Sangiovese
7% Nebbiolo
7% Cabernet Franc

Amador, Yolo and Lake
Counties

330 cases made

13.5% ABV

All neutral barrels
unfiltered

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