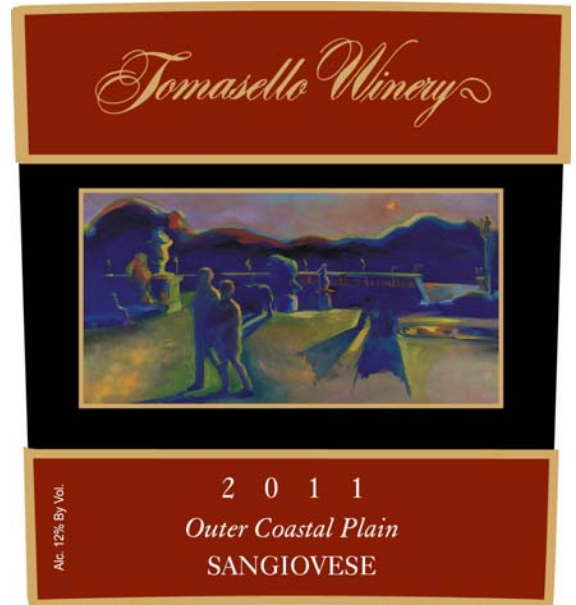


# Tomasello Winery 2011 Outer Coastal Plain Sangiovese

## Summary:

**Terroir:** The Outer Coastal Plain AVA runs from Princeton east toward Freehold and down to the tip of Cape May. It is characterized by sandy loam soil with a 6 to 8 foot deep clay bottom which promotes good drainage. Degree days are one degree day less than Rutherford in California which promotes wines of moderate alcohol and hence approachability as a food wines. The Outer Coastal Plain is no more than 35 miles from the Atlantic Ocean which results in a maritime influence on the vines.



**Vinification:** Harvested from our OCP vineyard on September 21, 2011 this Sangiovese Brunello Clone was fermented to dryness using a yeast isolated from the Languedoc. Fermented in contact with the yeast for 12 days with frequent remontage to encourage complexity and concentration. Aged in 2<sup>nd</sup> year oak barrels for 8 months to promote roundness without compromising the forward fruit. Wonderful hints of black pepper and fruit. Excellent pasta wine

## Details:

- Producer:** Tomasello Winery
- Wine Color:** Red
- Region:** Outer Coastal Plain
- Country:** USA
- Blend:** 100% Sangiovese
- Oak:** 2<sup>nd</sup> year oak 8 months