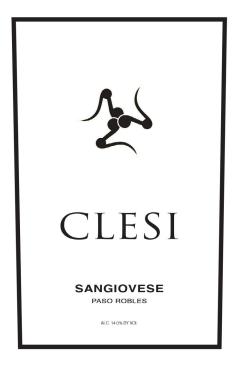


PROFILE

Chris and Adrienne Ferrara began producing Italian-varietal wines sourced exclusively from the diverse microclimates of the Central Coast. Clesi's Italian focus came from Chris's love of Italian wines and a background in viticulture that allowed him to plant and farm old world varieties. During his extensive travels throughout Italy, he noted the similarity in conditions of rainfall, soils, and temperatures that are shared between Italy and the Central Coast of California. It just made sense to him to try his hand at planting the traditional varietals of the old world, visualizing them through a new world lens. The intent at Clesi is to merge the exceptional quality produced on the Central Coast with the complexity and restraint necessary to create an elegant and food-focused wine.



SPECIFICATIONS

Wine: Paso Robles Sangiovese

Varietals: Sangiovese - Clones 6,

19, 23

Appellation: Paso Robles AVA

Location: 62% Nevarez Vineyard,

38% El Pomar Vineyard

Production: 348 cases

Agricultural Method: Certified

Organic (CCOF) 🐠

Harvest: September 24 & 29

Vinification: 20% new French oak and 80% neutral French oak. Aged for

16 months.

Tasting Notes: Medium-bodied with soft, fleshy red fruits and bright aromas of plum with a touch of spice. This wine has a pretty brick hue with flavors of dried rose petals, cherry and light cinnamon. The Sangiovese has a lingering finish that calls for for savory dishes.

Alcohol: 14.2%

pH: 3.26 **TA:** 7.8 g/l



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