



2022 Annia

Alcohol label %: 12.4 | pH: 3.56 | Acidity (TA): 5.5 | Residual Sugar (g/L): 0.3 |
Serving Temperature (°C): 55.0

Growing Conditions

Grapes are sourced from organic and sustainably farmed vineyards in Napa and Sonoma.

Harvest

Early September.

Winemaking

Whole cluster pressed to tank, settled overnight, and racked to barrel for fermentation. Contains sulfites.

Aging

Neutral oak barrel and stainless steel tanks.

Bottling

Bottled after six months of cellaring, with one-third fermented and aged in stainless steel tanks and the remainder in 300L French oak barrels.

Nose

APPLE AND CITRUS BLOSSOMS, WET STONE, AND BEESWAX

Palate

LEMONS, PEACHES, AND SEA FOAM

Food Pairing

Tocai Friulano-based wines are versatile food pairing wines. If you were in Friuli and ordered a "tajut" (a small glass) of Tocai it would be accompanied by a few slices of locally cured Prosciutto and some crusty bread. You can also carry your Tocai to the dinner table and pair it lovingly with salads, fish, or a heartier dish like the meat-based stew, goulash. But there is one dish that is the epitome of all Tocai pairings and that is Frico Caldo, a pancake of potatoes, onions, and cheese.

