



# 2020 Annia

---

Alcohol label %: 12.5

---

## Growing Conditions

Our flagship white wine blend sourced from small vineyards around the Napa Valley.

## Winemaking

The three grape varietals, Tocai Friulano, Ribolla Gialla and Chardonnay, are harvested separately and fermented independently in French Oak and stainless steel tanks until blending six weeks before bottling. The Tocai and Ribolla build the aroma and flavor profile of the wine, while the Chardonnay adds to the wine's structure. The wine is fresh and subtle and fulfills the promise set forth years ago to bottle memorable white wines, unique amongst the whites of California.

## 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 located 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.

