

SAN RUCCI

W I N E R Y

2021 Montepulciano

Alcohol label %: 14.0



Growing Conditions

Sourced from the Siletto Vineyard which is in San Benito County. The Siletto family has been farming this area for 35+ years. Ron and his son John have kept the historical aspect of this area relevant while experimenting with varieties of grapes unique to California.

Winemaking

Once harvested, we gently de-stemmed and crushed the berries. We cold soaked the skins for a week before fermentation started. Post ferment, we allowed the skins to stay in contact with the wine for one week to help build structure.

The photograph on the label is of our mother (mother-in-law to some, Grandmother/Great-Grandmother to others, who also answers to Mrs. B). Her family immigrated from a small town in Abruzzo, Italy. The Abruzzo region of Italy is known for Montepulciano, so it made sense (to us at least) to put one of our favourite old photos of Mrs. B on the bottle, linking our family's heritage to this wonderful wine.

Aging

We aged this wine in a mixture of French and American oak for 14 months.

Nose

Dark fruits such as blackberries, ripe plums, cherry cola, and dried herbs.

Food Pairing

Because of its structure and acidity, it is a great food wine - pizzas, pastas, stews, etc.