

# UNTI

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DRY CREEK VALLEY

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SANGIOVESE

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

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ALCOHOL 14.5% BY VOLUME

**HARVESTED:**

SEPT. 15th, 17th, &  
24th, 2012

**BLEND:**

100% SANGIOVESE

**ACIDITY:**

0.67 g / 100 ml

**pH:** 3.42

**ALCOHOL:** 14.5%

**AGING:**

18 MONTHS

FRENCH OAK

35% NEW

**CASES:** 575

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# 2 0 1 2 S A N G I O V E S E

**VARIETAL/VINEYARD:** We now have 7 acres of Sangiovese Grosso planted. Sangiovese Grosso is the clone used for making Brunello di Montalcino—the world's most powerful and complex example of this native Tuscan grape variety. This wine comes from two sections of Sangiovese. The west hillside of our terraced Sangiovese vineyard planted in 1992 has consistently provided our best fruit. It is east facing, meaning it receives primarily morning sunlight. We also use fruit from one of our more recently established Sangiovese blocks, planted on a low vigor rootstock called 420-A. All of our Sangiovese is thinned to only one cluster per shoot or less, which is vital to making full-bodied Sangiovese wine.

**VINTAGE/HARVEST:** 2012 was an outstanding vintage for our Sangiovese. We harvested these vineyard blocks on September 15th, 17th, and 24th, which is about normal. Moderate weather during the growing season ripened fruit slowly, which allowed us to harvest fully ripened Sangiovese fruit, void of any vegetal flavors, yet with brilliant acidity. 2012 is as close to a perfect vintage as it gets around here.

**VINIFICATION:** Our Sangiovese is de-stemmed, with most of the berries intact in tank and kept below 60 degrees for several days prior to spontaneous fermentation by indigenous yeast. We punch down or pump over the must twice daily during fermentation. To preserve Sangiovese's delicate fruity quality, we try to handle it as little as possible. We feel this Sangiovese has the depth and concentration to handle being aged in 35% new French oak barrels for 13 months. It is 100% Sangiovese.

**STYLE:** From the first few days of fermentation to the bottle, this has been one of the best wines we have ever made here at Unti. Dark, full bodied and fruity, this Sangiovese has the acidity and tannin I expect to find in modern day Brunello di Montalcino. Our 2012 Sangiovese has the juicy core of fruit and solid tannin structure to age to well over the next 5 to 8 years. I wish we could make this kind of wine every vintage. -MU