



## ANTICA NAPA VALLEY 2012 SANGIOVESE

Origin: Atlas Peak District - Napa Valley

Grapes: 100% estate-grown Sangiovese

A bold Napa Valley take on a classic Italian wine. The dark crimson color reflects the beauty of an ideal growing season and Atlas Peak District's warm daytime highs and cool nighttime lows. Aromas of rose petals are complemented by the innate fruit of the Californian grape-growing climate, buttressed by complex flavors of cherry and raspberry. Sangiovese's typical refreshing acidity offers a cleansing of the palate while the present but sweet, velvety tannins frame the full-bodied nature of the wine's texture.

### Climate/Vintage:

The 2012 vintage was a classic vintage in the Atlas Peak District of Napa Valley. Optimal conditions saw even budbreak and flowering followed by a string of mild, dry weather throughout the late spring and summer. As is typically the case, Antica's estate vineyards remained above the coastal fog layer that moves in and out of the valley itself during June, July and August, leading to days of long hours of sunlight unencumbered by fog. Harvest proceeded in an orderly fashion, allowing our vineyard and winery crews to fine-tune the timing of picks and optimizing ripeness for each and every bin of grapes brought to the winery.

### Vineyard:

A few acres of the Antica Napa Valley estate are devoted to Sangiovese winegrowing, planted at the highest elevation (1,800 feet) on the steep mountainside made up of volcanic soils, which are rocky and well drained. The vines struggle to grow in these harsh conditions, resulting in low yields per vine (4 pounds).

### Vinification:

Antica's 2012 Sangiovese was harvested on October 16 before being destemmed, berry-sorted and moved to fermentation vessels, including both a stainless steel tank and neutral open-top barrels. The must was allowed to cold-soak for four days prior to being inoculated for fermentation. Gentle means were used during extraction, with punch-downs of open-top barrels twice a day during fermentation and delestage employed for the stainless steel tank. Pressing occurred 10 days after crushing, after which the wine was moved to neutral French oak barriques for malolactic fermentation and elevage. The wine was racked twice and aged for a total of 15 months in barrel. Antica Associate Winemaker Melissa Apter and Antinori Chief Enologist Renzo Cotarella combined their winemaking expertise to create a wine of distinguishable Antica Napa Valley character.

*Soprattutto is Italian for "above all," and reflects Piero Antinori's guiding principle when he selected the place for Antica Napa Valley: altitude. The estate is considered to be, above all, ideal winegrowing country. Piero knew that this property's particular location—with its steep terrain, rocky, well-drained soils and high elevation—also offered great potential for growing quality wine grapes. Soprattutto is our small collection of estate-grown wines which deliciously express the Antinori Family's rich Tuscan heritage now continued in Napa Valley.*