



2017 Sangiovese

Alegria Vineyards
Russian River Valley
Sonoma County

This Russian River Valley Sangiovese was aged for 20 months on American Oak (30% New) and has classic flavors of this famous Italian varietal with dark fruit textures and mild spicy aromatics making this delicious wine very food friendly. We only produced 80 cases of the 2017 Sangiovese and the results were fabulous. Remember to take the time to enjoy family and wine. Enjoy!!

Other Facts:
100% Sangiovese
Alcohol: 13.9%
pH: 3.63
TA: 6.3

Cases produced: 80

\$45/750mL



SANGIOVESE
ALEGRÍA VINEYARDS
RUSSIAN RIVER VALLEY
2017

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Key Viticultural and Enological Facts

| | |
|------------------------|---------------------------------------|
| Soil | Haire clay loam |
| Clone | 26 Different Sangiovese Clones !! |
| Harvest Brix | 25.2 |
| Harvest Date | 9/30/17 |
| Yeast type | BM45 |
| Fermentation timeline | 10/4 – 10/17/17 |
| Fermentation technique | Closed stainless steel tanks |
| Press details | Bladder press <1.0 bar |
| Barrel date | 10/21/17 |
| Barrel type | 100% American Oak; 30% new Virginia |
| Ageing Details | 20 months; one gross racking off lees |
| Bottle date | June 19, 2019 |
| Release Date | September 2019 |
| pH | 3.63 |
| T/A | 6.3 g/L |
| R/S | <0.1% |
| V/A | 0.580 g/L |
| Alcohol | 13.9% |
| Production | 80 |