



2005 Ramazzotti Raffinto, Sonoma County

Vineyards

This unusual and wonderful wine is a blend of 60% Sangiovese and 40% of my Cabernet blend, which is 40% Cabernet, 30% Merlot, 18% Syrah and 12% Cabernet Franc. It is produced in the style of an Italian Super Tuscan blend which originated in Tuscany. The Sangiovese is planted on a steep hillside in the Dry Creek Benchland and has a full western exposure for more sun contact, which gives it such a great flavor.

Winemaking

After fermentation, the Sangiovese goes into used American oak and used French oak for about 15 months. Sangiovese loves oak, so you need to be sure that you don't "over-oak" this wonderful wine. The wine is smooth and has a lingering finish, with a dark cherry taste. Our Raffinto goes great with any red-sauce pasta, veal, chicken and red meat.

Analysis

Alcohol:	14.5% by volume
pH:	3.50
Titrateable Acidity:	0.65g/100ml