



# FOLKTALE

## WINERY & VINEYARDS

CARMEL, CALIFORNIA



## 2021 CARBONIC SANGIOVESE

*Carmel Valley, Monterey AVA*

Our Carbonic Sangiovese is a labor of love for all of us who help make this special wine. It is farmed 100% by hand by our cellar and operations crew. Among the 7 of us, we all contribute our expertise to produce a lovely and unique crop. Once harvested, the organic grapes were gently sorted and placed into bins and purged of oxygen via dry ice nuggets. After a few weeks, we gently pressed the grapes and finished fermenting the juice before racking the wine into neutral French oak barrels for six months. The wine was bottled in May and will be enjoyed all summer long.

Crunchy cranberry, tutti fruity, and juicy watermelon flavors blend with a soft and juicy rose and savory watermelon rind palate. With its low alcohol and refreshing acid, this wine can be enjoyed on almost any occasion. I prefer it with a soft chill on a warm day, paired with sunglasses and shorts.

**Alc. by Vol.: 10.7%**

**pH: 3.42**

**TA: 6.7 g/L**

[www.folktalewinery.com](http://www.folktalewinery.com)