



2016 Rosato di Tannat

North Coast



Harvest Date -

9/23/2016

Varietals -

Tannat - Solano County - 93.5%

Refosco - Sierra Foothills - 3.5%

AVA-

North Coast

Production Method -

Pressed with 2 to 3 hours skin contact

Aged 6 Months in combination of Stainless Steel & Glass Demijohns

Measurements -

pH - 3.41

TA - 0.64%

Alcohol 14.8%

Residual Sugar: 1.54 g/L

Winemaker - Ron Phillips

Suggested Retail - \$23

Translated from Italian, the name Magnavita means “Grand Life.” My Great-Great-Grandfather, Dominico Magnavita arrived in NY in the midst of WWI. Grapegrowing & winemaking were a part of his heritage back in Calabria, Italy. Each fall, he would take his wooden wheelbarrow over to the Brooklyn Terminal Market & bring back loads of fresh grapes to crush & make wine for friends, family & the local church. We continue to make our wines in that same family tradition. We are limited to a total production of 200 cases a year, so our wines are made in super-small batches, generally crushed & pressed by hand, using only manual & traditional tools. They are not mass-produced wines, but humble, carefully constructed expressions of the grape. We make our wines in a small barn located at our home in Napa, CA.

2016 Rosato di Tannat - Offered Wholesale - \$156 / case

PO Box 48 • St Helena, CA • 94574 • P 707-392-6821 • magnavitacellars.com