



2014 Sierra Foothills Fiasco

Like most other wines made in the Old World, Chianti derives its name not from the grape used to make the wine, which is Sangiovese, but from the region where it is made. Chianti is made in Tuscany, the romantic area of central Italy known for its sweeping landscapes, burning hot sun and its wealth of art and food...and where Jon and Leanne were married!

We have created a similar style by blending Sangiovese, Primitivo, and Vermentino. It is the perfect table wine for family dinners and it is meant to be shared.

Our Fiasco is a medium-bodied wine with forward fruit, a tangy acidity, and a spicy, long finish. Its flavors boast of sour cherry, plum, cinnamon, clove and pairs nicely with wood-fired pizza, tomato-based sauces like marinara, and lighter meats like chicken, fish, or pork. Aged Pecorino Toscano, Grana Padano Stravecchio, and Aged Asiago are a few cheeses that we would recommend to be paired with this wine.

63% Shenandoah Valley Sangiovese

30% El Dorado County Primitivo

5% Calaveras County Vermentino

2% Nevada County Sangiovese

Grown at 1280', 2657, 2165, and 1532' feet

Harvest Date ~ 08/20/2014 - 9/17/2014

Alcohol ~ 13%

Total Production ~ 300 cases

\$26.00 Per Bottle

Via Romano Vineyards

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