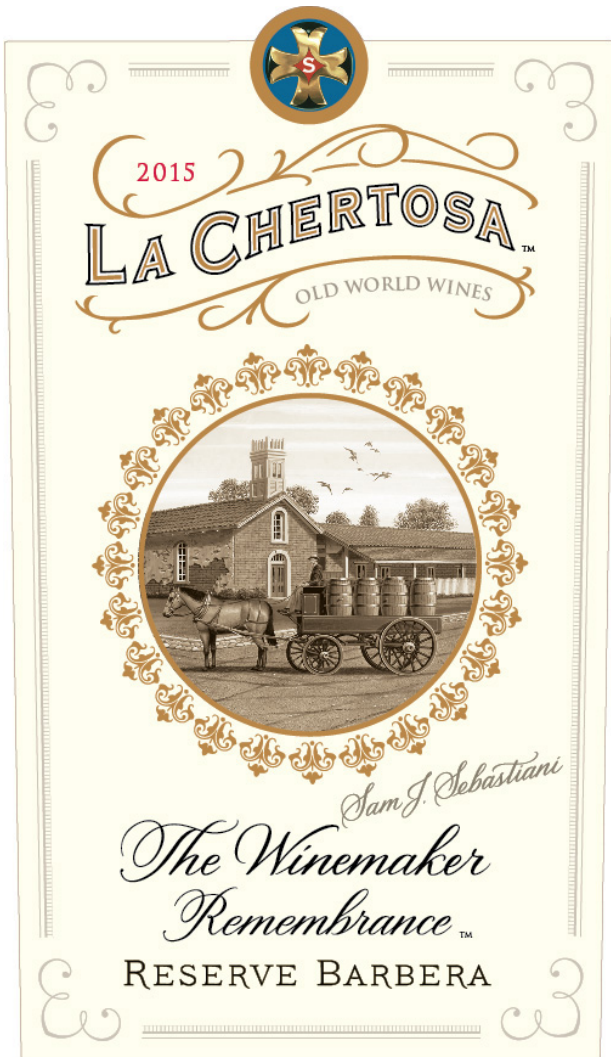




RED SOIL GOLD!
• Double Gold Medal Winner!

**2015 RESERVE BARBERA
AMADOR COUNTY
WINEMAKER REMEMBRANCE™
“RED SOIL GROWN” FOR OVER 120 YEARS**



- This wine is in REMEMBRANCE™ of two 19th Century Italian immigrants to California Wine Country.
 - The first immigrant was Samuele Sebastiani, my grandfather, who learned winemaking at La Chertosa de Farneta – the 14th century monastery near Lucca, Italy. He brought his old world skills to the red-soiled, gently sloping hills of Sonoma Valley in 1898.
 - The second immigrant was the Barbera grape, planted in the late 1800s to accompany the hearty pasta and stews that were nourishment to those who worked the vines and the land. Of limited acreage in California, this is a uniquely friendly, bold and robust red wine. Old-Vine, on red-soil grown and oak barrel aged for 18 months, with warm satin edges and deep fruit tones, it is perfect for any meal where the wine needs to stand shoulder to shoulder with the food.
- Sam J. Sebastiani*

WINE FACTS			
Alc:	14.4%	pH:	3.62
RS:	.90 g/L	TA:	5.74 g/L
MA:	0.0 g/L	VA:	0.71 g/L
Only 96 Cases Produced			

- AWARDS
- Double Gold Medal, 2018 Denver International Wine Competition
 - Gold Medal & Best of Class, 2020 Dan Berger International Wine Competition

La Chertosa was founded by third generation winemaker, Sam Sebastiani. For over 120 years, our Sonoma Valley family has created red-soil-born wines of symphonic balance and finesse. WWW.LACHERTOSAWINES.COM