

**“THE MASERATI OF CAL-ITAL WINES”**



**RED SOIL GOLD!**

• 21 Gold Medals in 5 Vintages •

**2018 RESERVE SANGIOVESE  
SONOMA VALLEY  
DON SILVIO**  
“RED SOIL GROWN” FOR OVER 120 YEARS



- It was over 35 years ago when I first vinified Sangiovese grapes grown in Sonoma Valley. Being one of the first in the valley to make this varietal, I had only the great Sangioveses of Italy to emulate.
- Following the lead of the finest producers, I recognized that the red raspberry character, so prominent in many Sangioveses, needs other flavors to complete the mouth-feel.
- Into this 2018 Sangiovese, I have blended 15% Sonoma Valley Syrah and 4% Malbec to amp up the fruit character and add depth.
- The cooling fog and mineral-rich, red-soils of Sonoma Valley produce a long growing season and fertile environment for Sangiovese. The result is grapes with concentrated varietal flavor and moderate natural acids. 2018 was a very warm year which helped our Sangiovese achieve optimum maturity.
- A perennial gold medal winner for five vintages, La Chertosa’s Don Silvio Reserve Sangiovese has achieved a special degree of complexity with the 2018 vintage.
- This is a full-flavored, palate-warming red with intense fruit, moderate tannins and balanced wood tones. In the bottle, the wine has developed a roundness and elegance that makes it thoroughly enjoyable with food.
- The wine will continue to improve for up to two years with bottle aging.
- This Reserve Sangiovese salutes my kind Tuscan friend, Farneta Parish Priest, Don Silvio.

*Sam J. Sebastiani*

WINE FACTS			
Alc:	14.4%	TA:	6.71 g/L
RS:	.94 g/L	VA:	0.98 g/L
MA:	0.2 g/L	FSO2:	37 ppm
pH:	3.53	TSO2:	137 ppm
Only 150 Cases Available			

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](http://WWW.LACHERTOSAWINES.COM)