



FREDDO

"WHEN THE LABEL TURNS BLUE, YOU KNOW WHAT TO DO."

VINTAGE // 2022

VARIETAL // 79% SANGIOVESE, 16% DOLCETTO,
5% VALDIGUIÉ

VINEYARDS // CRESTON RIDGE (*SIP CERTIFIED*),
TROUSDALE (*SIP CERTIFIED*), BING (*ORGANIC*), SHELL
CREEK (*ORGANIC*)

APELLATION // PASO ROBLES

FERMENTATION // CARBONIC

ÉLEVAGE // 12 WEEKS IN 100% STAINLESS STEEL

TASTING NOTES // TASTES LIKE FRESH CRANBERRY,
MONTMORENCY CHERRIES, STRAWBERRY
JELLO SHOOTERS

ALCOHOL // 13.5%

UPC // 637405073270

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES**

This wine was fermented with native yeasts in sealed stainless steel tanks under pressure of CO2 for two weeks. After pressing, the wine finished its fermentation in stainless steel tanks before being racked off of its lees into tanks to age. Minimal sulfur was added after malolactic fermentation and again before bottling.

The ideal antipasto wine! We recommend serving with a chill — when the label turns blue, you know what to you.

FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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805-503-9660

3070 LIMESTONE WAY, SUITE C
PASO ROBLES, CALIFORNIA 93446



@FIELDRECORDINGSWINE