



FREDDO

"FIELD RECORDINGS AND CHILL."

VINTAGE // 2023

VARIETAL // 76% SANGIOVESE, 24% VALDIGUIÉ

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

APELLATION // PASO ROBLES

FERMENTATION // PARTIAL CARBONIC FERMENTATION TO GET THE PERFECT BALANCE OF FRESH FRUIT WHILE MAINTAINING A SLIGHTLY RUSTIC ITALIAN FUNK. FERMENTED IN SEALED STAINLESS STEEL TANKS FOR 7 DAYS BEFORE PRESSING

ÉLEVAGE // 6 MONTHS IN 100% STAINLESS STEEL

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

ALCOHOL // 11.9%

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.

WWW.FIELDRECORDINGSWINE.COM

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