

# ROMI

selects

## COTURRI WINERY BENANDANTI

Tony Coturri is a 3rd generation winemaker. Tony's grandfather taught his father Italian winemaking techniques. In 1979 his father founded the Coturri winery with Tony and his brother Phil. The farming and winemaking practices have always been organic and noninterventionist. Chemicals have never been used in the vineyard or in the winemaking process. Tony has been dry farming, and no sulfur has been added to his wines since the first commercial release in 1981.

**VINTAGE: 2021**

**REGION: Glen Ellen, Sonoma County, CA**

**FRUIT: 60% Zinfandel, 40% Estate Apple,  
Pear, Prickly pear**

**YEASTS: Wild**

**FERMENTATION: Zinfandel was  
destemmed then co-fermented with  
lightly macerated fruit**

**AGED IN: Barrel**

**CLARIFICATION/FILTRATION: Unfiltered/  
Unfined**

**ADDED SO2: None**

**FARMING: Organic**

**SOIL: Red clay, volcanic**

**ALCOHOL CONTENT: 14.8%**

**VOLUME: 750mL**

