

ROMI

selects

COTURRI WINERY ESTATE ZINFANDEL

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: 2020

REGION: Glen Ellen, Sonoma County, CA

GRAPES: Zinfandel

YEASTS: Wild

FERMENTATION: Open top bins for 10 days, caps hand pushed down 4 times a day

AGED: 12 months in French oak barrels

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Organic

TOTAL PRODUCTION: 55 cases

SOIL: Red clay, volcanic

VOLUME: 750mL

