

ROMI

selects

COTURRI WINERY NOUVEAU

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% Apple, Pear,
Prickly pear**

YEASTS: Wild

**FERMENTATION: All fruit co-fermented,
pressed and added back to fermentation
tank with 60 gallons of apple juice**

AGED IN: Barrel

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: None

FARMING: Organic

SOIL: Red clay, volcanic

ALCOHOL CONTENT: 7%

VOLUME: 750mL

