

ROMi **selects**

FRESH WINE CO.

ROSÉ OF PRIMITIVO

Focused on regenerative viticulture, the team behind Fresh Wine Company is producing perfectly of the moment California natural wines. 2019 was their first commercial vintage, made with fruit sourced from vineyards practicing within strict ideological parameters around the Sonoma Valley.

VINTAGE: 2021

REGION: Sonoma, CA

GRAPES: Primitivo

YEASTS: Ambient

MACERATION: 3 hours

FERMENTATION VESSEL: Neutral French oak and stainless steel

AGED: 5 months in neutral French oak

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: 30ppm

SO2 REGIME: At bottling

RESIDUAL SUGAR: 3 g/l

ALCOHOL CONTENT: 12.7%

FARMING: Organic, dry farmed

SOIL: Gravelly clay loam

VINE AGE: 25-30 years

TOTAL PRODUCTION: 156 cases

VOLUME: 750mL

