

Folktale Carbonic Sangiovese

THE FACTS

COUNTRY: USA - CA

REGION: Monterey County

WINEMAKING: Once harvested, the organic grapes were gently sorted and placed into bins and purged of oxygen via dry ice nuggets. After a few weeks, we gently pressed the grapes and finished fermenting the juice before racking the wine to neutral French oak barrels for 6 months.

THE STORY

Folktale Wine & Spirits is the culmination of decades of drinks industry experience. From retail and restaurants, sales reps to distributor managers, corporate interns to executives, and start-up dreamers to entrepreneurial successes. We've worn a lot of hats. Centered around Folktale Winery & Vineyards, our estate property in Carmel, California, ours is a portfolio of memorable, delicious wines that respect place and history, but are not bound by tradition, expectations, or rules.

BIOGRAPHY: Our portfolio is dedicated to sustainably and organically farmed estate vineyards, beginning with our 600+ acres in Monterey County. We are committed to low intervention, zero additives, and distinctive expressions of terroir. While limited in production, each wine tells a story that evolves each vintage.

THE ADJECTIVES

OVERALL: Juicy & easygoing

AROMAS / FLAVORS: Cranberry, tutti fruity, rose petals, juicy watermelon

MOUTHFEEL: Soft & refreshing

THE SELLING POINTS

SUSTAINABILITY: Organic In Practice, Minimal Intervention / Augmentation

