

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Viviano
APPELLATION:	Texas
VINTAGE:	2012
ALCOHOL:	13.7%
ACIDITY (%):	0.67 (As Tartaric)
pH:	3.40
RESIDUAL SUGAR (%):	.12
FERMENTATION:	82° Degrees F (Temp.)
OAKING:	26 Months in 59 gallon oak barrels, both 36 month air dried, medium plus toasted French oak from the center of France, and 36 month air dried medium toasted oak from USA.

VEGAN Friendly



UPC Number: 0-88596-10926-7
750 ML Bottles/Case: 12
Weight LBS/Case: 20.5

Cases/Pallet: 112
Cases/Tie: 128
Ties/Pallet: 4

Viviano has a 20-year pedigree as one of the highest quality wines Texas has to offer. The numerous Gold and Silver Medals in National and International wine competitions support this claim, including another Gold Medal for this vintage already at the prestigious 2016 San Francisco International Wine Competition against the best in the world.

Our 2012 Texas Viviano is a blend of 70% Cabernet Sauvignon from the Newsom and 30.0% Sangiovese. Grapes for this wine came from the Newsom and Reddy Vineyards.

The focus with this wine is on complex aromatics and flavors from extended barrel aging. Style and aromatics are patterned after the famous Italian Chianti, and include layers of mocha, dried cherries and cedar supported by ample tannins and flavors on the palate. Serve Viviano with Texas beef tenderloin, rib-eye, or as the perfect complement to your favorite pasta with a rich, red marinara sauce. Viviano will continue to develop complexity as it bottle ages.

Serve Viviano at a cool room temperature (58-70F).