



JANUARY WINE OF THE MONTH

GINOCCHIO

About This Wine

Ginocchio V, a medium- to full-bodied dry red wine, is made from a premium blend of grapes – Sangiovese, Frontenac, Cabernet Franc, and Marechal Foch. These grapes are from California and Illinois. AHW imports some of the finest grapes found in Sonoma County, CA. These grapes are harvested at night when temperatures are coolest and transported immediately to our winery. The Illinois varietals are harvested in early morning and processed that day. Each variety of wine is kept separate, with some being oak aged for 10 months. The blend is carefully selected and married during the final aging period.

Winemaker's Notes

The aromas and smooth flavors are filled with raspberries and black currant, with subtle tones of chai spice and a hint of white pepper on the finish. Ginocchio is similar in style to some of the smoother Chiantis, which are made from the Sangiovese grape.

Food Pairing Suggestions

Incredibly flexible with food, this wine goes great with your steaks, grilled salmon, or one of your favorite Italian pasta dishes.

Noteworthy

This wine received a GOLD medal at the 2007 Indy International Wine Competition, Silver at the 2007 Mid-American Wine Competition, and Bronze at the 2009 Illinois State Fair Wine Competition.

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