

UNSWORTH

VINEYARDS



2023 ALLEGRO

Aromas of ripe peach, green papaya, and soft floral notes on the nose, which leads to a bright mid palate and refreshing length. This unique and hyperlocal blend of Petit Milo and Sauvignette is a true Vancouver Island hallmark.

SEASON	DEGREE DAYS: 1176
	HARVEST DATE: Mid-September
VINEYARD	REGION (BC VQA): Vancouver Island
	VARIETY: Petit Milo, Sauvignette
	CLONES: N/A
VINIFICATION	FRUIT HANDLING: whole cluster pressed
	FERMENTATION: stainless steel
	MATURATION: stainless steel
	CLOSURE: Screw cap
TECH INFO	ALCOHOL PERCENTAGE: 13.9%
	pH: 3.05
	TITRITABLE ACIDITY: 8.66 g/l
	RESIDUAL SUGAR: 11.68g/l
	FREE SO ₂ : 11mg/l
	TOTAL SO ₂ : 94 mg/l

WINEMAKER:



2023 ALLEGRO

SKU: 049089

UPC: 626990320388



info@unsworthvineyards.com

250.929.2292

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