

UNSWORTH

VINEYARDS

2024 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.



WINEMAKER:

SEASON	DEGREE DAYS: 1000
	HARVEST DATE: Mid October
VINEYARD	REGION (BC VQA): Vancouver Island
	VARIETY: Sauvignette, Petit Milo
VINIFICATION	FRUIT HANDLING: whole cluster pressed
	FERMENTATION: Stainless steel
	MATURATION: Stainless steel
	CLOSURE: Screw Cap
TECH INFO	ALCOHOL PERCENTAGE: 11.1%
	pH: 3.07
	TITRITABLE ACIDITY: 10.6 g/l
	RESIDUAL SUGAR: 8.82 g/l
	FREE SO ₂ : 9 mg/l
	TOTAL SO ₂ : 118 mg/l



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