Giornata Orango Tango, Paso Robles AVA [Orange Wine] 2023

GIO0102023

2023 Vintage

Giornata

— California, USA

Jancis Robinson
External 2025

Orangotango is a wine that defies expectation. Technically an orange wine, it is a blend of several white varieties that were fermented on their skins. Unlike most orange wines, this lot was filtered prior to bottling, giving something that is decidedly more approachable than most in the genre tend to be.

Production

The latest vintage contains three varieties (Falanghina, Vermentino and Fiano), these white grapes are fermented on skins in fermenters for 14-21 days. The wine is gently filtered by cross-flow stability and polish. Only native yeast are used with no nutrient addition. Only 1400 cases of this wine were produced.

Tasting note

Exotic aromas of creamsicle, mango, gooseberry, jasmine and Ceylon tea. The texture is soft and supple with a subtle tannic structure. The palate follows the aromas, with the addition of marmalade and white pepper.

Food Match

Pairs well with Korean dishes with fermented kimchi, Lamb tagine or spicy shoulder. Also great with augbergine and walnut sauce .

ABV:
12.50%

Case/Bottle Size:
12x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
Paso Robles

Winemaker:
Brian Terrizzi

Grape Varieties:
Falanghina 50%, Vermentino 30%, Fiano 20%

Suitable for:
Vegan