

VINO NOCETO



Tavern Craft is proud to represent Vino Noceto in the Reno-Tahoe area!

Vino Noceto has been making "California's Best Sangiovese" for over 25 years. Located in beautiful Amador County, they now make eight different Sangioveses as well as an Old Vine

Zinfandel, a slightly sparkling Moscato called Frivolo, Barbera, a Tuscan Red Blend, Pinot Grigio, and more.

Noceto means walnut grove in Italian, and walnuts were a staple crop for the farm where the Noceto estate now stands. Noceto, Italy, near Parma, is the sister city of owner Suzy's native town of Walnut Creek.

The History Behind the Name

Suzy and Jim Gullett, the owners of Vino Noceto, have established their winery as "California's Sangiovese Specialist" following a pathway considerably different from other Sangiovese producers, yet similar to many small, "boutique" operations. It began when Jim, still in his teens, caught the "bug" while visiting Napa wineries with family and friends.



The "bug" grew into a "passion" over the years as the couple took regular wine-country outings and several wine-related courses. With the September 1984 purchase of this 21-acre property and the subsequent 1987 acquisition of the neighboring 18.5 acre original homestead, the passion became reality.



Vino Noceto Today

On their nearly forty acres they now have twenty-five acres of grapes, almost all Sangiovese. From only 110 cases of Sangiovese in its inaugural 1990 vintage, the winery now produces 8,000

cases of wine annually. Their production also includes 5,000 cases of nine different Sangioveses, 1,500 cases of a lively Moscato blend called Frivolo, plus an old vine Zinfandel from the Original Grandpere Vineyard, Barbera, Aglianico, and Pinot Grigio. Then there's always some grappa when you're needing a nightcap -- but that's another story!

Preferred Pairings

Some might ask, "What varietal goes best with pizza? BBQ? Thai food?" For many wine enthusiasts, pairing wine with food presents a daunting task. For Vino Noceto, their Sangiovese goes well with just about anything – anytime, anywhere. "Preserving that versatility influences our winemaking style--balanced, fruity, with good acid and tannin structure. Yes, we love our Sangiovese with a pasta Bolognese or a simple pizza, but we also appreciate it with salmon, pork spiedini, a hearty steak gorgonzola, chicken tikka masala, osso bucco, and just recently, we enjoyed it with fennel crusted duck."

