

QUALITY

CASA LARGA®

EST. 1974



Highest Rated  
Ice Wine in  
the U.S.



## 2006 Fiori Vidal Ice Wine

**Tasting Notes:** Honey and peach aromas, with a bright smooth sweetness, and flavors of pineapple, apricot and butterscotch. Rich, medium bodied, with a lingering and satisfying finish.

### Major Awards:

- *Double Gold Medal & "Best of Show Dessert Wine"*  
– 2009 Florida State Fair International Wine Competition

### Top Awards from Past Vintages

- *Best Dessert Wine Trophy* – 2008 International Wine & Spirits Competition
- *Gold & Best in Class* – 2008 International Wine & Spirits Competition
- *Gold & Best in Class Dessert Wine* – 2008 New York Wine & Food Classic
- *Silver Medal* – 2008 Decanter Magazine World Wine Awards
- *Double Gold Medal* - 2008 Finger Lakes International Wine Competition
- *Gold Medal* – 2008 Taster's Guild International Wine Competition
- *92 Points "Exceptional"* – 2007 Beverage Testing Institute
- *Santé Gold Star Award Winner* – June 2007 Issue of Santé Magazine
- *Double Gold & "Best of Show Dessert Wine"* –  
2007 Florida Int'l Wine Competition
- *Governor's Cup "Best Wine in New York State"* –  
2005 New York Wine and Food Classic (2004 vintage)

The Vidal grapes used to produce *Fiori Vidal Ice Wine* are harvested by hand and pressed while still frozen, producing a highly concentrated nectar of juice, which is then fermented into a beautiful, rich dessert wine. Unlike many wineries today, Casa Larga is proud to boast the use of this technique for producing hand-made, authentic Ice Wine.

**Current Vintage:** 2006

**Residual Sugar:** 17%

**Alcohol Content:** 11.5%



Residual Sugar

*Experience an Italian Way of Life™*