



## 2008 Fiori Vidal Ice Wine

Casa Larga – Fiori Wines

Appellation: Finger Lakes

### Price:

**Tasting Notes:** Made traditionally by freezing the grapes on the vine, this ice wine has honey and peach aromas, with a bright smooth sweetness, and flavors of pineapple, apricot, and butterscotch. It is rich and medium bodied, with a lingering finish.

**Grapes Composition:** 100% Vidal Blanc

**Type:** Ice Wine

**RS:** 18.9%      **Alcohol Content:** 11.7%

**Bottle Size(s):** 375mL

**First Vintage:** 1995

### Recent Awards:

*2007 Vintage Received:*

- Double Gold Medal & Best of Show Dessert Wine – 2010 NY Wine & Food Classic

*2006 Vintage Received:*

- Chairman’s Award & Best of Show Dessert Wine – 2010 Riverside Int’l Wine Comp
- Double Gold Medal & Best of Show Dessert Wine – 2010 New York State Fair
- Double Gold Medal & Best of Show Dessert Wine – 2010 Pacific Rim Wine Comp
- Gold Medal, Best of Show – 2010 New York State Ice Wine Festival
- Double Gold Medal & Best of Show Dessert Wine – 2009 Fl. State Fair Int’l Wine Comp
- Double Gold Medal – 2009 Finger Lakes Int’l Wine Competition
- Gold Medal – 2009 New York Wine and Food Classic
- Gold Medal – 2009 Eastern International

*2005 Vintage Received:*

- “Best Dessert Wine Trophy”, Gold & Best in Class – 2008 International Wine & Spirits Competition
- Gold & Best in Class Dessert Wine – 2008 NY Wine & Food Classic
- Double Gold - 2008 Finger Lakes Int’l Wine Competition

*2004 Vintage Received:*

- Governor’s Cup “Best Wine in New York State” – 2005 NY Wine & Food Classic

**Food Pairings:** Can be enjoyed on its own or with desserts: Cheesecake, Crème Brulee, or over ice cream.

**Viticulture Notes:** Casa Larga’s Riesling Ice Wine is produced using the traditional German *Eiswein* method. The grapes are left on the vine past harvest and into the frigid time of winter, when the temperature dip below 18 degrees Fahrenheit. The vines are not thinned, helping to maintain the high acidity. The risk involved with producing Ice Wine is high. The longer the grapes stay on the vine, the more prone they are to being damaged or consumed by animals. Weather also plays an important role in producing Ice Wine. Due to the concentration of fruit sugars, it takes a large amount of acreage to produce a small amount of Ice Wine.

**Winemaking Notes:** Grapes are pressed while frozen, producing a sweet syrup. Cool fermentation maintains a bright nose and beautiful aroma.



[View this wines most current awards:](#)

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