



Fiori Blanc de Blanc Champagne

Casa Larga – Fiori Wines

Appellation: Finger Lakes

Tasting Notes: Ripe apple and fruit aromas, combined with hints of honey and toasty, yeasty notes. Flavors of apples and spice linger on the palate. Crisp texture and a long, dry finish.

Grapes Composition: 100% Chardonnay

Type: Sparkling

RS: 0%

Alcohol Content: 11.5%

Bottle Size(s): 750mL

Recent Awards:

- 85 Points – *Wine Spectator*, December 2008
- 90 Points – 2008 Beverage Testing Institute (Exceptional)
- Silver Medal – 2008 New York Wine & Food Classic
- Silver Medal – 2008 International Eastern Wine Competition
- Silver Medal – 2008 Tasters Guild International Wine Competition

Food Pairings: Seafood/Shellfish in a light sauce, mild or strong cheeses.

Viticulture Notes: The grapes are handpicked and whole berry pressed. No crushing or de-stemming takes place. Only the juice from the first pressing is used for this wine.

Winemaking Notes: The juice is fermented, becoming the cuvee for the champagne. The cuvee is then fermented and aged in the traditional Methode Champenoise style. The wine stays in triage for five to seven years before it is hand-riddled and disgorged.

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



Casa Larga Vineyards, Inc.
2287 Turk Hill Road, P.O. Box 400, Fairport, NY 14450
www.CasaLarga.com
Revised: August 2011