



Tramonto

Casa Larga - CLV Wines
Appellation: Finger Lakes

Tasting Notes: A classic Italian-Style red table wine. Dry, medium bodied, oak aged with flavors of fresh tart berries.

Grapes Composition: Winemaker's Proprietary Blend - French-American Hybrid

Type: Red

RS: .9%

Alcohol Content: 11.5%

Bottle Size(s): 750mL

Recent Awards:

- Silver – 2008 Indy International Wine Competition

Food Pairings: Italian cuisine and rich cheeses

Viticulture Notes: The French American Hybrids tend to be great grapes for our New York winters. They are cold tolerant, perfect for Rochester. They offer a high yield from year to year and are resistant to disease.

Winemaking Notes: Cold fermentation is used for this wine. Tramonto is fermented with the skins at a cooler temperature, bringing out the fruit flavor and aromas in the wine.

Additional Notes: Tramonto was previously known by the name Estate Red. This is the first red wine produced by Casa Larga's founder, Mr. C., in the 1970's. Estate Red took an award in the first wine competition in which it was entered.

View this wines most current awards:



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