



Fiori Blanc de Blanc Champagne

Casa Larga – Fiori Wines

Appellation: Finger Lakes

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

Grapes Composition: 100% Chardonnay

Type: Sparkling

RS: 0%

Alcohol Content: 12.5%

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, creamy 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: This Finger Lakes Champagne is produced following the steps of the traditional *Methode Champenoise*. The juice is bottled and fermented in the bottle, laying in Tirage for 5-7 years before it is riddled and disgorged.



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

www.CasaLarga.com

Revised: March 2010