



CLV White

Casa Larga - CLV Wines
Appellation: Finger Lakes

Tasting Notes: A zesty white wine, similar in style to a Chablis or Pinot Grigio. Fresh, citrus fruit aroma. Semi-dry with a light to medium body.

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

Type: White

RS: 1.7%

Alcohol Content: 11.5%

Bottle Size(s): 750ml & 1.5L

Recent Awards:

- Gold – 2008 Florida State Fair International Wine Competition
- Silver – 2008 Indy International Wine Competition
- 86 Points (Highly Recommended) – 2008 Beverage Testing Institute

Food Pairings: Fresh salads with light dressings, shrimp, herb dishes with chives, roasted chicken

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. Pallido is fermented in stainless steel, bringing out the fruit flavor and aromas in the wine.

Additional Notes: CLV White was previously known by the names Pallido and Estate White. This is the first white wine produced by Casa Larga's founder, Mr. C., in the 1970's. Estate White took an award in the first wine competition in which it was entered.



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