

CASA LARGA

-VINEYARDS AND WINERY-

2018 Dry Rosé

Estate Grown and Bottled
Finger Lakes

This lovely refreshing wine was introduced by our founder, Andrew Colaruotolo, in 1981. It was his first rosé, created in reminiscence of the wines of the family's original vineyard in Gaeta, Italy.

Viticulture

Grape. 100% DeChaunac

Appellation. Finger Lakes

Harvest date. October 13, 2018

Viticulture notes. DeChaunac is a rare red French-American grape variety developed in France by Albert Seibel in the 1860s. Casa Larga founder, Andrew Colaruotolo, planted several rows of DeChaunac in the late 1970s. Among red wine grapes, DeChaunac is relatively cold hardy, resistant to mildew, vigorous, and early budding and ripening. It produces inky juice that is low in tannins, with earthy aromas and stone fruit notes.

Winemaking

Winemaker. Matt Cassavaugh

Fermentation. Stainless steel at low temperature

Vintage. 2018

Alcohol by volume. 12%

Aging. Stainless steel

Residual sugar. 0.8%

IRF sweetness scale. Dry

Acidity. pH 3.3, TA 8.7 g/L

Bottle volume. 750mL

Bottling date. February 28, 2019

Production. 550 cases

Vegan. Yes

Casa Larga wine series. *Classic*

TTB ID. 17004-001-000066

UPC. 0-89800-00685-6

Year first produced. 1981

Winemaking notes. DeChaunac grapes designated for Rosé production are picked early to maintain

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DRY ROSÉ

ROSÉ WINE

Finger Lakes

crispness and acidity. They are then whole-berry pressed without crushing to control color and tannin extraction. Fermentation occurs at very low temperature in stainless steel tanks much like a white wine. The wine is then bottled young to preserve its fresh, vibrant, fruit flavors.

Enjoying our Dry Rosé

Availability. At our winery in Fairport; at selected wine and spirits stores and restaurants in New York State; at CasaLarga.com for direct shipment to residences and workplaces in 40 states & DC.

Accolades.

2016 Vintage. Double Gold Medal (judges unanimous), 2017 New York Food & Wine Classic.

Aging. Store at cool temperature (55°-60°F) and out of direct sunlight. This wine is produced to be drunk young, crisp and fresh, i.e. within 2 years of bottling.

Serving temp. 55°-60°F

Tasting notes. This Dry Rose features delicate cherry and tart apple notes and enjoyed all year round.

Pairing suggestions. Fried fish, roasted beets with goat cheese, salmon with aioli, lightly seared tuna, rosemary flatbread with blue cheese and honey, grilled sausage or chicken, paella, and olive appetizers.