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 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.
Aging. Store at cool temperature (55º-60ºF) 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. 55º-60ºF
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.

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