

COPPOLA

ROSSO & BIANCO

Wine EVERYDAY *for Life*

"My family has always made wine. To hear it from my father Carmine, these were not fancy wines; they were everyday wines, wines that were on the dinner table each night. Our Rosso & Bianco wines are made in the same spirit – wines for everyday life."

Francis Coppola



2017 ROSSO & BIANCO CHARDONNAY

Rosso & Bianco Chardonnay offers the light, crisp character of freshly picked fruit. By fermenting in stainless steel rather than oak, the varietal's fragrance is shown in its natural state uninfluenced by wood or the spice notes that barrels create. This technique gives the wine a lighter texture, making it food friendly and delicious when paired with shellfish, mild, semi-soft cheeses, and desserts.

TASTING PROFILE

Appearance: Bright straw yellow

Aromas: Pineapple, quince, and apples

Flavors: Apricot, nectarine, and cardamom

WINEMAKER'S NOTES

- In order to create a lighter bodied wine that pairs well with food, Rosso & Bianco Chardonnay is fermented and finished in stainless steel instead of oak. This technique shows off the varietal's crisp, freshly picked fruit character in its natural state rather than accentuating the spice and wood nuances that come from barrels.
- To derive a creamy, round palate and added volume, the wine is aged on fine lees.

WINEMAKING ANALYSIS

Appellation: California

Blend: 93% Chardonnay, 7% Pinot Grigio

Alcohol: 13.5%

Total Acid: .60g/100ml

pH: 3.34

www.FrancisFordCoppolaWinery.com

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