

"My family has always made wine. To hear it from my father Carmine, these were not fancy wines; they were everyday wine, 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



2019 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: Orange peel, and honeycomb Flavors: Pineapple and citrus notes

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 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

Blend: 100% Chardonnay Appellation: California Alcohol: 13.5% Total Acid: .53g/100ml pH: 3.34