



DOLCE BIANCO

Dolce Bianco, literally ‘sweet white’ in Italian, is Damiani’s everyday aperitif wine. The custom of sipping aperitifs (generally a light-bodied and bittersweet alcoholic beverage) has long been practiced in Europe as the opener to any meal. It is a perfect way to welcome guests, stimulate the appetite, and relax.

Kick back, and awaken your taste buds!

WINEMAKING

Blend: 38% Vidal, 33% Vignoles, 29% Cayuga

Harvest Date: 9/19-10/15/15

Harvest Brix: 21.1°-23.5°

Total Acidity: 7.65 g/L

pH: 3.22

Alcohol: 12%

Residual Sugar: 1.4%

Cases Produced: 453

Bottling Date: 6/9/16

TASTING NOTES & FOOD PAIRING

A truly “off-dry” style of wine, Dolce Bianco is wonderfully aromatic with notes of raw honey and a strong citrus backbone. A blend of three grapes, all of which possess luscious fruit upfront with cleansing acid to balance, this wine is a fantastic aperitif, a pleasant afternoon sipper, and the perfect accompaniment to all spicy cuisine.