



# 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: 33% Vidal, 33% Vignoles, 33% Cayuga

Total Acidity: 7.12 g/L

Alcohol: 12%

Cases Produced: 460

Harvest Brix: 21.1°-23.0°

pH: 3.35

Residual Sugar: 1.4%

## 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.