



ARTISAN WINEMAKING

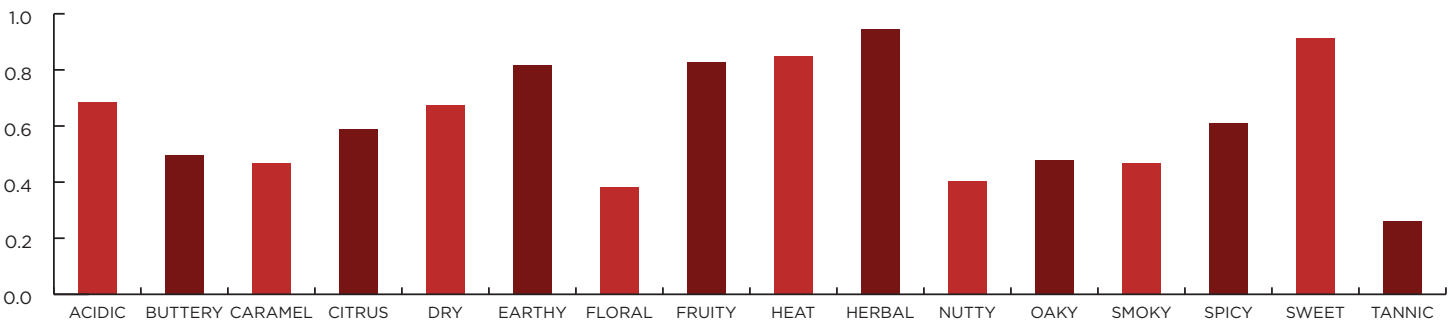
It is said that the classically French cultivars (Pinot Noir, Chardonnay, Sauvignon Blanc, Cabernet and Merlot) have been grown in the Friuli since the time of Napoleon, when his conquering army brought an end to 1,100 years of Venetian independence in 1797. In any event, Pinot Noir has found a congenial home in certain micro-climates of northeastern Italy. We are quite proud of what the family farmers behind Cara Mia Pinot Noir have been able to accomplish - creating a truly delicious wine at a stunning value.

WINEMAKER NOTES

Protected by the Apennines in the Northwest and the Aegean Sea to the east, the climate here is well suited to the cultivation of high quality wines. Depending upon the micro-climate of their farm, the families cultivate a wide variety of *Vitus Vinifera* - ranging from Pinot Grigio to Pinot Noir.

TASTING NOTES

Bright raspberry aromas with hints of tobacco & tar on the nose. Medium bodied, luscious fruit - a perfect balance with a soft, satiny texture.



VINTAGE	ALCOHOL	MATURATION
2014	12%	Stainless Steel
APELLATION	RS	PRODUCTION
Grave del Friuli	4.92	6,000 cases
COMPOSITION	PH/TA	RELEASE DATE
100% Pinot Noir	3.43/0.528	?