



CASA
BIANCHI
FAMILIA DE VINOS

CASA BIANCHI BRAND SUMMARY SHEET

BRAND	VARIETALS	TASTING PROFILE	AGING
Enzo	Red Blend	Full-bodied, fruity, ample mouth-feel, well balanced, good structure.	18 months in 100% New Oak, both French and American, Aged in bottle for a bit.
Particular	Cabernet Sauvignon	Aromas and flavors share intensity with ripe red fruits, coffee, chocolate and has a complex, exquisite balance with strong finish.	100% New Oak, 95% French, 5% American, bottle aged 8 months more.
	Malbec	Vibrant nose full of violets, tobacco, vanilla, spices, smoky notes. Palate follows through and has a long lingering finish.	14 months in 100% new oak, 80% French, 20% American, bottle aged for 12 months.
	Merlot	Complex aroma with red fruit, smoke, spice and vanilla with a palate that mimics.	14 months in 100% new oak, 88% French, 12 % American. Bottle aged 12 months.
Bianchi Brut	Sparkling	Delicate but persistent, delicate nose of tropical fruit with marked notes of toasted nuts	Hand harvested, made in traditional French Champenoise method, wine goes one year of "sur lies" aging in the bottle.
Famiglia	Malbec	Luscious fruit, strong intense flavors, intense and persistent, full-bodied, complex yet well balanced.	Hand picked grapes, classically fermented, 10 months in new oak, 80% French, 20% American. Bottle aged 5 months.
	Cabernet Sauvignon	Complex nose, berries and spice, well balanced and pleasing finish.	Aged 10 months in 90% French, 10% American Oak, then bottle aged another 10 months.
	Chardonnay	Hints of vanilla, apples, spices on the nose. Rich silky and crisp.	8 months of sur lies aging in French Oak with a month aging in bottle.
L10	Organic Malbec	Intense ripe fruit aroma, flavors mimic the nose, full bodied, yet soft.	Wine spends approx. 12 months in oak, 75% French, 25% American.
	Premium Malbec	Fresh, silky mouthfeel, great structure, intense and harmonious.	12 months in new oak, 75% French, 25% American and bottle aged 6 more months.
	Malbec	Fresh, big aromas, great structure, harmonious, pleasant finish.	Hand picked grapes, underwent classic fermentation with minimal French oak aging
Valentin Bianchi	Torrontes	Tropical fruits, citrus aromas, crisp nose carries through to palate	Hand picked, crushed, fermented over 10 days in stainless. Aged 1 month in bottle.
	Cabernet Sauvignon	Flavors mimic the aromas, massive yet soft and silky mouthfeel.	Aged 6 months in 80% French and 20% American Oak, then stabilization, filtering and 3 months in bottle.
	Malbec	Ripe plum, cherries, vanilla, massive yet silky mouthfeel and finish.	Hand picked, 6 months in 80% French and 20% American oak, then stabilization, filtering and 3 months in bottle.
Sensual	Cabernet Sauvignon	Black pepper, cedar, berry, full bodied with soft well balanced finish.	Minimal French oak aging in an effort to keep the fruit fresh and 1 month in bottle
	Malbec	Ripe plum, violets and hints of vanilla. Rich, luxurious, well balanced	Minimal French oak aging in an effort to keep the fruit fresh and 1 month in bottle
	Torrrnotes	Fruit intensity in nose and palate, crisp, refreshing mouthfeel	Hand picked, twice sorted, fermented over 10 days at controlled temps in stainless.
Elsa	Cabernet Sauvignon	Aromas of spicy pepper, cedar, licorice, soft and well balanced	Minimal French oak aging, inner staves medium toast over 3 months
	Malbec	Rich, soft silkiness, dark fruits, supple palate, harmonious finish	Minimal French oak aging, 7 days maceration, natural stabilization, 1 month in bottle
	Chardonnay	Tropical fruits, intense aromas, enjoyable crispness	Hand picked, fermented over 10 days in stainless, with medium toast French oak staves
Lacrado	Torrontes	Grapefruit, orange blossoms, apple, refreshing, clean and bright.	Hand picked, twice sorted, fermented over 2 weeks, in stainless.
	Red Wine	Intense in color, robust intensity, perfume like nose, palate is velvety smooth with complex display of flavors.	Hand picked, standard crushing, fermenting with periodic pump-over. Aged in stainless
New Age	White	Vibrant, fruity, balanced acidity, slightly effervescent, refreshing and vivacious.	Hand picked, crushed, cooled, followed by 12 hours cold maceration and pressing.
	Rose	Seductive, violet, raspberry aromas, sugar flakes, red fruits, crisp	Hand picked, crushed, cooled, followed by 12 hours cold maceration and pressing.
	Red	Juicy freshness of freshly picked cherries and raspberries	Hand picked, crushed, cooled, followed by 12 hours cold maceration and pressing.

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