

FRANCIS FORD COPPOLA PRESENTS

ROSSO BIANCO

In days gone by, my grandfather Agostino Coppola made wine for the family from grapes shipped in boxcars from the Napa Valley. In the concrete fermentor at 1747 Lexington Avenue in East Harlem, he mixed Moscato with Alicante Bouschet – the “baby grapes” as he called them – known for the intensity of the red color they gave, in proportion to their tiny size. Our Moscato is made in this same spirit – a rosé wine for everyday life.

Francis Coppola

2010 Francis Ford Coppola Presents Moscato



Those who've never tried Moscato are in for a delicious surprise. Highly fragrant and lusciously fruity, Moscato is akin to drinking a light fluffy apricot cloud! Our debut vintage offers a beautiful perfume of pears, pineapple and orange blossoms followed by light, delicate flavors of apricots, lime and clove. Fermented and finished in stainless steel to capture pure, sweet fruit impressions, this unique rosé can be enjoyed as an aperitif or with a variety of hors d'oeuvres as well as after dinner sweets, soft cheeses or fresh fruit.

TASTING PROFILE

Appearance: Soft pale pink
Aromas: Pears, tropical fruit and orange blossoms
Flavors: Apricots, lime zest and cloves

WINEMAKER'S NOTES

- 2010 was an ideal vintage for the debut release of our Francis Coppola Presents Moscato because it was a particularly late, cool season, which is great for this varietal. With the lighter than normal crop came very rich, concentrated fruit.
- To preserve our Moscato's bright, lively fruit flavors and intense fragrance, we ferment in stainless steel. This technique produces a juicy medium-bodied wine, which is ideal for pairing with hors d'oeuvres – even savory and spicy appetizers.
- Coppola family traditions are the inspiration for this wine as Francis fondly recalls that his grandfather Agostino used to make a homemade Moscato with Alicante Bouschet, the “baby grapes” as he called them, because of the intense red color they gave off in proportion to their tiny size. Not enough to change the beautiful flavor of the Moscato grapes, but just enough to give the wine a lovely pink hue.

WINEMAKING ANALYSIS

Blend: 96% Moscato, 4% Alicante Bouschet

Appellation: California

Alcohol: 12%

Suggested Retail Price: \$11.00

Released: February 2011

Corey Beck, Winemaker

