

2025 VINO BIANCO

Melon • Key Lime • Energetic

- 72% Chardonnay, 10% Riesling, 9% Pinot Noir, 4% Pinot Meunier, 2% Pinot Gris
- Vineyard specs: Majority glyphosate free farming, cane pruned, VSP, majority organic sprays
- Harvested from September 3rd - October 6th
- Whole-cluster pressed
- Cold settled for 3-4 days with no fining then racked to stainless steel tank and 400-liter & 228-liter neutral French oak barrel for fermentation
- 30 to 50-day indigenous and inoculated yeast fermentations in stainless steel tank and barrel
- SO₂ added post fermentation, kept on fermentation lees for aging
- Aged 5 months in stainless steel tanks on lees until blending, aged as blend for 1 month prior to bottling
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 18.0° - 21.0° | pH: 3.26 | MA: 1.50 g/L

TA: 9.4 g/L | RS: 1.0 | ABV: 10.5

Bottled: 5/19/2026 | Cases Produced: 200

Vino Bianco is a wine composed of several different white varietals, all bringing their unique characteristics to make a balanced blend. Harvested and vinified separately, the blend components were all whole cluster pressed, either tank or barrel fermented with both native and inoculated yeasts, fermented until dryness and aged separately in their respective vessels for 8 months until being blended, filtered, and bottled. This wine is an easy-drinking everyday white blend meant to be shared with friends and family.

Damiani wines reflect the terroir and the passion of life in the Finger Lakes. Farmed and vinified with the respect these ancient varieties command, we give you premium wine without pretense.

Please enjoy.

