

CARA MIA

CARA MIA GRAVE DOC SAUVIGNON BLANC

GRAVE DOC • FRIULI • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Cara Mia is produced by the family farmers in La Delizia in the heart Grave del Friuli, which is located in northeastern Italy. Their approach might be summed up as a respect for tradition alongside a commitment to innovation. For more than 80 years, the farmers of La Delizia have insisted that quality must be paramount in everything they do.

Wine Making

The farmers utilize state-of-the-art technology in the vineyards to continually monitor humidity levels in the soil, ambient temperature, sugar levels and many other metrics they consider critical to the optimal development of the berries on the vine. The farmers pay particular attention to clonal selection, micro-climatic conditions and achieving perfect physiological ripeness for every cultivar.

Food Suggestions

Pairs well with pasta, shellfish, mature and hard cheese, lean fish, and cured meat.

TASTING NOTES

Cara Mia Sauvignon Blanc offers a bright and delicate fragrance of peach blossoms, acacia and a hint of spice. The palate is full of citrus and melon fruits up front; along with a persistent minerality that expresses itself on the mid pallet and the finish, which comes together on a note of bracing acidity.

Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 3L Bag in Box (4 pc)
- ABV%: 12
- Class: White

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

