

Salvatore Principi



Salvatore Principe

Salvatore Principe was born in 1959 of Italian heritage and raised in Manhattan, where the brutal collides with the beautiful. For the past twenty-five years Salvatore's quest has not wavered: A steadfast dedication to enriching peoples lives through his deeply abounding, expressive and affecting art. His work reflects a depth of emotion blind to racial division or language barrier. It is about the spirit of life, celebrated through human emotion.



MOSCATO ROSE



DESIGNATION: Italy VSAQ
VARIETAL: 84% Moscato, 16% Malvasia Rosso
WINEMAKING NOTES: The grapes are hand harvested from premier vineyard sites throughout Italy.
TASTING NOTES: Alluring aromas of raspberries, strawberries & rose petals lead into juicy berry flavors with a hint of honeysuckle. Salvatore Principe Moscato Rose finishes with delicate bubbles and a delightful sweetness.
RESIDUAL SUGAR: 95g/l
ALCOHOL: 7.00 %
UPC: 0-84279-98660-9

SPARKLING MOSCATO



DESIGNATION: Italy VSAQ
VARIETAL: 100% Moscato
WINEMAKING NOTES: The grapes are hand harvested from premier vineyard sites throughout Italy.
TASTING NOTES: Sweet and delicious with juicy flavors of apricot and peach with intense aromas of honeysuckle and apricot. Pair this delightful wine with fresh fruit and cheese plates, spicy Asian and Latin cuisine and peach cobbler.
RESIDUAL SUGAR: 95g/l
ALCOHOL: 7.00 %
UPC: 0-84279-98569-5

PROSECCO



DESIGNATION: Prosecco DOC

VARIETALS: 100% Glera (formerly known as Prosecco)

VINEYARD NOTES: Salvatore Principe Prosecco is sourced from vineyards in the rolling hills of Veneto just north of Venice. Vines are situated north-south and west-east, each averaging 8 to 12 years in age.

HARVEST & WINEMAKING: Grapes are harvested by hand at the beginning of September. After harvest, a soft pressing occurs where the must (juice) is placed in stainless steel tanks for a brief cold maceration at 42° F to help stabilize the juice. Primary fermentation takes place over 15 - 20 days at a temperature of 64° F. Before the primary fermentation process concludes, the wine is run into a pressurized tank where a second fermentation takes place allowing it to become sparkling. Final aging occurs in the bottle over 6 weeks.

CHARACTERISTICS:

Very fine perlage with a straw yellow hue. Floral aromas, along with pear and Golden Delicious apple. Crisp, clean taste, with well balanced fruit. Pair with seafood, pasta, fresh cheeses

RESIDUAL SUGAR: 14.0 g/l

ACIDITY: 6.0 g/l

ALCOHOL: 11%

UPC: 0-84279-98111-6

DOLCE ROSSO



DESIGNATION: Emilia Romagna, Italy IGT

VARIETALS: Lambrusco

HARVEST & WINEMAKING: The grapes for Salvatore Principe Dolce Rosso are harvested in mid September, de-stemmed, pressed and the must separated from the seeds and stems. The initial fermentation goes into stainless steel tanks where yeast convert the sugars to alcohol and the fermented wine macerates on the skins. The wine is then filtered and a second lot of must is blended in to resume fermentation, resulting in a wine that is “vini frizzante”. This traditional Italian wine making method creates a wine that is soft, fruity, lively and slightly effervescent.

TASTING NOTES: This soft red wine tickles the tongue with flavors of black cherry and plum, finishing with a touch of sweetness. Serve slightly chilled.

RESIDUAL SUGAR: 50 g/l

ACIDITY: 7.0 g/l

ALCOHOL: 8%

PH LEVEL: 3.33

UPC: 0-84279-98557-2



Silver Medal
2010 Grand Harvest
Awards

Wine 
88 POINTS

PROSECCO NAMED WINE PRODUCING REGION OF THE YEAR 2011
WINE ENTHUSIAST JANUARY 2012 ISSUE



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