



FERRARI-CARANO

Vineyards and Winery

BACI

DRY CREEK VALLEY
RED DESSERT WINE

Ferrari-Carano's Baci is a decadent red dessert wine with natural dark chocolate flavoring.

GRAPE

Zinfandel

AROMAS & FLAVORS

Made from our estate Zinfandel, Baci is a delicious explosion of dark chocolate, milk chocolate, cocoa, malt balls, blueberry truffle and English toffee aromas. Fruit flavors of sweet cherry cordials and blackberry jam are followed by a rich midpalate and a lingering dark chocolate ganache finish.

HOW IT'S MADE

The grapes for Baci are left on the vine longer in order to achieve a "late harvest" style, shrinking the ultra-ripe berries to 26.6 brix. Upon entering the winery, the hand-harvested grapes are sorted and destemmed before being transferred to a stainless steel tank for 3 days of cold soaking. Yeast is then added and pump overs commence, one to two times daily, for the duration of primary fermentation. Once fermentation is completed, the wine is drained and pressed to barrels for malolactic fermentation and 4 months of barrel aging. Chocolate flavoring is added prior to bottling.

FOOD PAIRINGS

Baci is sinfully delicious paired with rich, decadent chocolate desserts, as well as vanilla bean ice cream or bread pudding with plum or persimmons. Dark, fruit-based tarts and pecan pie also pair nicely.

COOPERAGE

100% older French oak barrels

TECHNICAL DATA

Alcohol/RS: 17%/10.7%

Bottled: Winter 2020



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