



Civello



Sexier than Pinot Grigio. Naughtier than a Chardonnay.

# We've changed too!

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*Civello is unique in the wine world. Cuban winemaker Ricardo d. and his wine muse Lisa Rein created a new white wine based on a mix of Pinot Gris with Verdelho. Lisa began with a traditional Alsatian mix of Pinot Gris and Gewurztraminer. The two grapes together become a mysterious mix of taste and aromas best described as baked nuts and spice. Ricardo felt the blend was too traditional. He wanted to enrich the Pinot Gris with tropical notes and flavors. Lisa suggested the white peach and tropical flavors found in the Verdelho grape when grown in California.*

*"While this is a complex blend which even includes some Dijon clone Chardonnay, Civello was made for simple nights and fun relaxed dinners by the pool," says Lisa Rein. "What other wine can you think of where lovely Alsace meets exciting Portugal?"*

*"The biggest surprise was when we tried the blend with different foods. I have never been completely satisfied drinking wine or beer with anything hot, spicy, Latin or Asian," says Ricardo d. "Beer can add bitter flavors, and is very often too filling. The wines that are normally recommended for these dishes are too sweet, too cold and often create sweet and sour matches. Civello was blended to be served only slightly colder than room temperature, is dry, and, to my surprise, came alive the hotter the spice."*

*Civello 2007  
White Wine of California*

*Still owned by Row Eleven Wine Company, but no longer just another Pinot Gris.  
Civello is a blend of Verdelho, Pinot Gris, Gewurztraminer and Chardonnay.*

*3.4 pH  
13.8 Alcohol  
.65 Total Acidity  
Dry*