

	Retail	Savings
\$150.00	\$336.00	55%

2013 Lazzari Fausto Bianco product-timed-pdf - Capriano del Colle DOCG, Lombardy, Italy - 12-Bottle Case

Why We're Drinking It

Until quite recently utterly obscure, Lombardy's Capriano del Colle appellation was known—only by a few, too—for an odd assortment of native grape varieties and the uninteresting, commercially produced table wines made from them. Lazzari changed all that. Following a philosophy of “no market” and “no trends,” the Lazzari family have shined a bright light on their little corner of Lombardy getting international notice for a line-up of authentic, unusual and gorgeously crafted local wines as delicious as any produced in neighboring Piedmonte or Alto Adige.

- The Lazzari family has grown grapes in the low-lying hills of Lombardy since the late 19th century.
- Capriano del Colle is its own (albeit small) DOC, achieving its coveted Denominazione di Origine Controllata status in 1980.
- Of all Lazzari wines this is the favorite of Fausto Lazzari—son of Pasquale, who established the estate in 1890. Though in his ninth decade of life, Fausto continues to work at the winery and insists on a glass of his namesake wine daily.
- Not only are all Lazzari wines Certified Organic, the winery itself runs entirely on solar power.

Fausto Bianco is 85% Trebbiano and 15% Chardonnay, with the two varietals pressed as delicately as possible separately and kept separate throughout fermentation. Aged for a brief four months on the lees and in neutral oak, this pretty-as-a-daisy wine boasts ripe yellow peach notes with a hint of tropical mango and spring herbs. Whether sipped as an aperitif or with a meal of mild fish or chicken, the Fausto Bianco is pristine and seductive by turns.

Tasting Notes

Aromas of cool stone fruit and citrus, with a hint of bay leaf and white stone. Crisp and salty on the palate, with a mineral backbone and a concentrated lemony apricot core, with a hint of mandarin skin. Very fresh and energetic, with added complexity and concentration from older vines. 6 months on lees add a creaminess to the texture. Long, saline finish.

VARIETAL
White Blend
APPELLATION
Lombardy, Italy
ALCOHOL
13.00
SIZE
750ml
BLEND
White Blend

The Story to Know

Learn more about this small, family winery [here](#).

Perfect Pairings

Verdicchio is always a citrusy and high acid white wine, which makes it one of the world's great fish wines. This wine is particularly good with raw fish preparations such as sushi and is sublime with crudo.

Ratings

'Commended' -Int'l Wine Challenge, 2014

91 *Insider* Points

Reviews

***Lombardia* Brings Out Distinctive White**

When I need refreshing and delicious white wine, I usually turn to Italy for its *Pinot Grigios*, its *Fianos*, its *Passerinas*! Right in with that list are the *Bianco* blends, many of which utilize the generous Trebbiano as the base. Lazarri Fausto has crafted their Bianco with a bit of *umph* (umph is Chardonnay), and it begat a savory wine that is every part as alluring as it is delicate.

A soft and floral bouquet floats from the glass. Dry, sapid white fruits dance on the palate, with a smooth and rolling texture. It hints at a green melon on the finish. Pop and pour at a slightly chilled temp, this wine is ready to rock.

91 Points - JZ March '18