

CAVAZZA

STORIE DI VIGNA DAL 1928



CABERNET CICOGNA

Cabernet Colli Berici DOC



CICOGNA

A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

| | |
|------------------------------|---|
| AREA OF ORIGIN | Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation) |
| SOIL TYPE | Iron-rich clay and limestone |
| VARIETAL | Cabernet Sauvignon (growing in our area for more than 100 years) |
| TRAINING SYSTEM | Guyot |
| AVERAGE VINE AGE | 20 years |
| HARVEST PERIOD/METHOD | Mid-October. Careful grape selection by hand |
| WINE MAKING | In red (grape skins remain in contact with the juice) |
| PRIMARY FERMENTATION | About 10-12 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F |
| MATURING AND AGING | 12 months in small 228 liter French medium toasted oak barrels |
| FINING | 6 months in bottle |

ANALYTICAL CHARACTERISTICS

| | |
|-----------------------|------------|
| ALCOHOL | 13,5% Vol. |
| RESIDUAL SUGAR | 3,2 g/l |
| TOTAL ACIDITY | 5,4 g/l |

ORGANOLEPTIC PROPERTIES

| | |
|----------------------------|--|
| COLOR | Deep and rich purple, leaning towards garnet red with aging |
| BOUQUET | Very intense aroma of spices and ripe red fruit |
| TASTE | Full and velvety, with hints of woody undergrowth. Elegant tannins, lingering finish of vanilla-flavored red berry fruit |
| SERVING TEMPERATURE | 16-18°C/60.8-64.4°F |
| SERVING SUGGESTIONS | Perfect with all types of roasts, like roast beef Florentine with rosemary or roast pork, and game dishes like rotisserie grilled leg of venison and both soft and hard mature cheeses (like Asiago stravecchio) |
| BOTTLE SIZE | € 750 ml/Magnum 1.5 l |
| CLOSURE | Wooden cork |

HOW TO DESCRIBE ON WINE LIST

"CICOGNA" CABERNET SAUVIGNON
Colli Berici DOC (Veneto, Region)

CAVAZZA

STORIE DI VIGNA DAL 1928



SYRAH CICOGNA

Syrah Veneto IGT

A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

| | |
|-----------------------|---|
| AREA OF ORIGIN | Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation) |
| SOIL TYPE | Iron-rich clay and limestone |
| VARIETAL | Syrah |
| TRAINING SYSTEM | Guyot |
| AVERAGE VINE AGE | 16 years |
| HARVEST PERIOD/METHOD | Beginning of October (grapes are carefully hand selected from the best vines on hilltops facing sun all year round) |
| WINE MAKING | In red (grape skins remain in contact with the juice) |
| PRIMARY FERMENTATION | About 10-12 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F |
| MATURING AND AGING | 12 months in small 228 liter French medium toasted oak barrels |
| FINING | 6 months in bottle |

ANALYTICAL CHARACTERISTICS

| | |
|----------------|----------|
| ALCOHOL | 14% Vol. |
| RESIDUAL SUGAR | 4,1 g/l |
| TOTAL ACIDITY | 5,8 g/l |

ORGANOLEPTIC PROPERTIES

| | |
|---------------------|---|
| COLOR | Dark ruby-red with violet reflexes |
| BOUQUET | Ripe wild berries, coffee and licorice aroma |
| TASTE | A base note of smoke with macerated black cherry fruit, grilled plum, and fragrant herb notes with tobacco hints. Balanced showing lively acidity and a spiced finish |
| SERVING TEMPERATURE | 16-18°C/60.8-64.4°F |
| SERVING SUGGESTIONS | Perfect with all types of red meat like roast beef or beef fillet with truffles, stuffed pork, game and mature, or even spicy, cheeses |
| BOTTLE SIZE | € 750 ml/Magnum 1.5 l |
| CLOSURE | Wooden cork |

HOW TO DESCRIBE ON WINE LIST

"CICOGNA" SYRAH
Veneto IGT

AWARDS



90/100

Wine Spectator

88/100



"GOLD MEDAL"
Decanter

CAVAZZA

STORIE DI VIGNA DAL 1928



SAN MARTINO CICOGNA

Rosso Passito Veneto IGT



CICOGNA

A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

| | |
|------------------------------|---|
| AREA OF ORIGIN | Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation) |
| SOIL TYPE | Iron-rich clay and limestone |
| VARIETAL | Merlot (growing in our area for more than 100 years) |
| TRAINING SYSTEM | Guyot |
| AVERAGE VINE AGE | 22 years |
| HARVEST PERIOD/METHOD | Beginning of October. The best Merlot grapes from our hilltops are carefully selected by hand and placed in small wooden crates for a natural drying process lasting 30 days |
| WINE MAKING | In red (grape skins remain in contact with the juice) |
| PRIMARY FERMENTATION | After destemming the raisins in a soft press, the residue is gently pressed down to the bottom of steel vats, and mixed again, pushing it to the top up to 5 times a day for about 18 days at a controlled temperature of 26°C/78.8°F |
| MATURING AND AGING | 18 months in small 228 liter French medium toasted oak barrels |
| FINING | 1 year in bottle |

ANALYTICAL CHARACTERISTICS

| | |
|-----------------------|----------|
| ALCOHOL | 15% Vol. |
| RESIDUAL SUGAR | 20 g/l |
| TOTAL ACIDITY | 6,2 g/l |

ORGANOLEPTIC PROPERTIES

| | |
|----------------------------|---|
| COLOR | Exceptionally rich and dense dark ruby-red |
| BOUQUET | Extremely intense nose of cherries preserved in liquor, compote of sour cherries, and redcurrants, with overtones of vanilla, cocoa and coffee |
| TASTE | Finely balanced, rich in sweet tannins, well structured, elegant. Round and supple, with a smoky note of grilled beef mixing with lightly sweet and juicy flavors of roasted plum, bay leaf and blackberry puree. Full body |
| SERVING TEMPERATURE | 16-18°C/60.8-64.4°F |
| SERVING SUGGESTIONS | Perfect with all types of red meat and game dishes. Ideal at the end of the meal with hardened, mature cheese. Outstanding on its own as a wonderful "meditation wine" |
| BOTTLE SIZE | € 750 ml/Magnum 1.5 l |
| CLOSURE | Wooden cork |

HOW TO DESCRIBE ON WINE LIST

"CICOGNA SAN MARTINO"
Rosso Passito Veneto IGT
(raisin red wine)

AWARDS

Wine Spectator 88/100

CAVAZZA

STORIE DI VIGNA DAL 1928



MERLOT CICOGNA

Merlot Colli Berici DOC



A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

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|------------------------------|---|
| AREA OF ORIGIN | Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation) |
| SOIL TYPE | Iron-rich clay and limestone |
| VARIETAL | Merlot (growing in our area for more than 100 years) |
| TRAINING SYSTEM | Guyot |
| AVERAGE VINE AGE | 22 years |
| HARVEST PERIOD/METHOD | Beginning of October. Careful grape selection by hand |
| WINE MAKING | In red (grape skins remain in contact with the juice) |
| PRIMARY FERMENTATION | About 10-12 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F. |
| MATURING AND AGING | 12 months in small 228 liter French medium toasted oak barrels |
| FINING | 6 months in bottle |

ANALYTICAL CHARACTERISTICS

| | |
|-----------------------|------------|
| ALCOHOL | 13,5% Vol. |
| RESIDUAL SUGAR | 3,2 g/l |
| TOTAL ACIDITY | 5,8 g/l |

ORGANOLEPTIC PROPERTIES

| | |
|----------------------------|--|
| COLOR | Deep ruby-red color, leaning towards garnet with aging |
| BOUQUET | Full nose with hints of small red fruits, such as redcurrant, black raspberry, ripe black cherry, and subtle spices and dried herbs |
| TASTE | Balanced on the palate with elegant and very persistent tannins. Full body |
| SERVING TEMPERATURE | 16-18°C/60.8-64.4°F |
| SERVING SUGGESTIONS | Perfect with all types of red meat and game, like beef fillet with fresh chanterelle mushrooms, hare with polenta and porcini mushrooms, roast pork and mature cheeses (like Monte Veronese) |
| BOTTLE SIZE | € 750 ml/Magnum 1.5 l |
| CLOSURE | Wooden cork |

HOW TO DESCRIBE ON WINE LIST

"CICOGNA" MERLOT
Colli Berici DOC (Veneto Region)

AWARDS

Wine Spectator 88/100



"SILVER MEDAL"
Mundus Vini