

# CAVAZZA

STORIE DI VIGNA DAL 1928



CLASSICO

## GAMBELLARA

### Gambellara Classico DOC

This wine marks the beginning of the Cavazza wine making family; founded in 1928 and continuously operated under our family's ownership and management. Blending traditional and innovative winemaking practices, our winery draws from sustainably farmed vineyards to create an outstanding portfolio of fine estate grown and bottled wines in perfect harmony with nature. Our artisan philosophy of wine-making wants to capture and transfer the real taste of our land, the terroir in which our vines grow, onto your table. Our dedication and commitment to the environment led us to run completely off the grid using solar panels.

#### TECHNICAL INFORMATION

<b>AREA OF ORIGIN</b>	In the heart of Gambellara appellation in the province of Vicenza, Veneto Region, where this local grape has been growing for centuries.
<b>SOIL TYPE</b>	Volcanic, with thin tuff-layers.
<b>VARIETAL</b>	Garganega
<b>TRAINING SYSTEM</b>	Veronese Pergola, Guyot.
<b>AVERAGE VINE AGE</b>	30 years
<b>HARVEST PERIOD/METHOD</b>	Mid-September.
<b>WINE MAKING</b>	Without skins (in white).
<b>PRIMARY FERMENTATION</b>	Soft crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 16°C max/64.4°F.
<b>MATURING AND AGING</b>	4 to 5 months in stainless steel tanks.
<b>FINING</b>	1 month in bottle

#### ANALYTICAL CHARACTERISTICS

<b>ALCOHOL</b>	12% Vol.
<b>RESIDUAL SUGAR</b>	4,2 g/l
<b>TOTAL ACIDITY</b>	6,0 g/l

#### ORGANOLEPTIC PROPERTIES

<b>COLOR</b>	Straw yellow color with brilliant green and gold tinting.
<b>BOUQUET</b>	Fragrant, crisp, fruity nose with a touch of ripe fruit.
<b>TASTE</b>	Crisp and mineral, fresh and elegant with a pleasing persistence. Dry medium-bodied, good acidity, tinges of white flowers, with an exquisite bitter almond aftertaste.
<b>SERVING TEMPERATURE</b>	8-10°C/47-50°F
<b>SERVING SUGGESTIONS</b>	Perfect match with ocean and river fish, white chowder (with shellfish), white meats, including goat, and with pea or asparagus risottos.
<b>BOTTLE SIZE</b>	€ 750 ml
<b>CLOSURE</b>	Wooden cork/Screw-cap

#### HOW TO DESCRIBE ON WINE LIST

GAMBELLARA CLASSICO DOC  
(indigenous grape)

# CAVAZZA

STORIE DI VIGNA DAL 1928



CLASSICI

## TAI ROSSO

Tai Rosso Colli Berici DOC

This wine marks the beginning of the Cavazza wine making family; founded in 1928 and continuously operated under our family's ownership and management. Blending traditional and innovative winemaking practices, our winery draws from sustainably farmed vineyards to create an outstanding portfolio of fine estate grown and bottled wines in perfect harmony with nature. Our artisan philosophy of wine-making wants to capture and transfer the real taste of our land, the terroir in which our vines grow, onto your table. Our dedication and commitment to the environment led us to run completely off the grid using solar panels.

### TECHNICAL INFORMATION

<b>AREA OF ORIGIN</b>	Colli Berici Hills, in the province of Vicenza, Veneto Region, where it has always grown.
<b>SOIL TYPE</b>	Clay and limestone.
<b>VARIETAL</b>	Tai Rosso (indigenous grape that only grows in the Colli Berici area. Tai Rosso is a relative of Grenache).
<b>TRAINING SYSTEM</b>	Guyot
<b>AVERAGE VINE AGE</b>	18 years
<b>HARVEST PERIOD/METHOD</b>	Second half of September, handpicking only the best grapes.
<b>WINE MAKING</b>	On skins for about 3-5 days.
<b>PRIMARY FERMENTATION</b>	Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 23°C max/73.4°F.
<b>MATURING AND AGING</b>	4 to 5 months in stainless steel tanks.
<b>FINING</b>	1 month in bottle.

### ANALYTICAL CHARACTERISTICS

<b>ALCOHOL</b>	12,5% Vol.
<b>RESIDUAL SUGAR</b>	3,2 g/l
<b>TOTAL ACIDITY</b>	5,3 g/l

### ORGANOLEPTIC PROPERTIES

<b>COLOR</b>	Ruby-red color, not particularly deep, but bright and brilliant.
<b>BOUQUET</b>	Gently vinous nose with a touch of raspberries.
<b>TASTE</b>	Medium-bodied, slightly bitter (but pleasant) taste in the finish.
<b>SERVING TEMPERATURE</b>	12-14°C/54-57°F

### SERVING SUGGESTIONS

A perfect all-around wine, that can be paired well with structured main courses or traditional Veneto dishes like "Baccalà alla Vicentina," rabbit casserole, herb-roasted lamb, pea risotto and turkey with pomegranate.

<b>BOTTLE SIZE</b>	€ 750 ml
<b>CLOSURE</b>	Wooden cork

### HOW TO DESCRIBE ON WINE LIST

TAI ROSSO  
Colli Berici DOC  
(indigenous grape)

# CAVAZZA

STORIE DI VIGNA DAL 1928



CLASSICO

## PINOT GRIGIO

Pinot Grigio Veneto IGT

This wine marks the beginning of the Cavazza wine making family; founded in 1928 and continuously operated under our family's ownership and management. Blending traditional and innovative winemaking practices, our winery draws from sustainably farmed vineyards to create an outstanding portfolio of fine estate grown and bottled wines in perfect harmony with nature. Our artisan philosophy of wine-making wants to capture and transfer the real taste of our land, the terroir in which our vines grow, onto your table. Our dedication and commitment to the environment led us to run completely off the grid using solar panels.

### TECHNICAL INFORMATION

<b>AREA OF ORIGIN</b>	Colli Berici Hills, in the province of Vicenza, Veneto, where it has been growing for more than 50 years.
<b>SOIL TYPE</b>	Medium structure.
<b>VARIETAL</b>	Pinot Grigio
<b>TRAINING SYSTEM</b>	Guyot
<b>AVERAGE VINE AGE</b>	15 years
<b>HARVEST PERIOD/METHOD</b>	End of August.
<b>WINE MAKING</b>	Off skins
<b>PRIMARY FERMENTATION</b>	Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 16°C max/64.4°F.
<b>MATURING AND AGING</b>	4 to 5 months in stainless steel tanks.
<b>FINING</b>	1 month in bottle.

### ANALYTICAL CHARACTERISTICS

<b>ALCOHOL</b>	12,5% Vol.
<b>RESIDUAL SUGAR</b>	4,2 g/l
<b>TOTAL ACIDITY</b>	6,0 g/l

### ORGANOLEPTIC PROPERTIES

<b>COLOR</b>	Natural light straw yellow color.
<b>BOUQUET</b>	Fragrant nose with hints of almond tree flowers and golden apple.
<b>TASTE</b>	Crisp and mineral flavor, enhanced by a balanced citrus aftertaste. Medium-bodied, well developed backbone and texture.
<b>SERVING TEMPERATURE</b>	8-10°C/47-50°F
<b>SERVING SUGGESTIONS</b>	Superb served with cold cuts, fish appetizers, flavored vegetable soups, Italian style creamed risottos and seafood. Ideal partner of egg & asparagus based dishes. Well worth trying with "Baccalà alla Vicentina" (Vicenza style codfish).

<b>BOTTLE SIZE</b>	€ 750 ml
<b>CLOSURE</b>	Wooden cork/screw-cap

### HOW TO DESCRIBE ON WINE LIST

PINOT GRIGIO  
Veneto IGT

# CAVAZZA

STORIE DI VIGNA DAL 1928



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## MERLOT

### Merlot Veneto IGT

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#### TECHNICAL INFORMATION

<b>AREA OF ORIGIN</b>	Colli Berici Hills, in the province of Vicenza, Veneto, where it has been growing for more than 200 years.
<b>SOIL TYPE</b>	Clay and limestone.
<b>VARIETAL</b>	Merlot
<b>TRAINING SYSTEM</b>	Guyot
<b>AVERAGE VINE AGE</b>	18 years
<b>HARVEST PERIOD/METHOD</b>	Beginning of October, handpicking only the best grapes.
<b>WINE MAKING</b>	On skins for about 7-8 days.
<b>PRIMARY FERMENTATION</b>	Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at thermostatically controlled temperature of 23°C max/73.4°F.
<b>MATURING AND AGING</b>	4 to 5 months in stainless steel tanks.
<b>FINING</b>	1 month in bottle.

#### ANALYTICAL CHARACTERISTICS

<b>ALCOHOL</b>	12,5% Vol.
<b>RESIDUAL SUGAR</b>	3,2 g/l
<b>TOTAL ACIDITY</b>	5,60 g/l

#### ORGANOLEPTIC PROPERTIES

<b>COLOR</b>	Bright ruby-red
<b>BOUQUET</b>	Fruity aroma of ripe red berries with a slightly spicy note of black pepper.
<b>TASTE</b>	Soft on the palate, elegant and well-balanced, with a complex structure.
<b>SERVING TEMPERATURE</b>	12-14°C/54-57°F
<b>SERVING SUGGESTIONS</b>	Perfect with oven-baked first courses with meat sauce, and main dishes such as pork, roasts and rabbit.
<b>BOTTLE SIZE</b>	€ 750 ml
<b>CLOSURE</b>	Wooden cork

#### HOW TO DESCRIBE ON WINE LIST

MERLOT  
Veneto IGT



# CAVAZZA

STORIE DI VIGNA DAL 1928



CLASSICI

## CABERNET

### Cabernet Veneto IGT

This wine marks the beginning of the Cavazza wine making family; founded in 1928 and continuously operated under our family's ownership and management. Blending traditional and innovative winemaking practices, our winery draws from sustainably farmed vineyards to create an outstanding portfolio of fine estate grown and bottled wines in perfect harmony with nature. Our artisan philosophy of wine-making wants to capture and transfer the real taste of our land, the terroir in which our vines grow, onto your table. Our dedication and commitment to the environment led us to run completely off the grid using solar panels.

#### TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills, in the province of Vicenza, Veneto, where it has been growing for more than 200 years.
SOIL TYPE	Clay and limestone.
VARIETAL	Cabernet
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	18 years
HARVEST PERIOD/METHOD	Second half of October.
WINE MAKING	On skins for about 7-8 days.
PRIMARY FERMENTATION	Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 23°C max/73.4°F.
MATURING AND AGING	4 to 5 months in stainless steel tanks.
FINING	1 month in bottle.

#### ANALYTICAL CHARACTERISTICS

ALCOHOL	12,5% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,3 g/l

#### ORGANOLEPTIC PROPERTIES

COLOR	Bright and lively ruby red color.
BOUQUET	Nose of red berries, like redcurrants and forest fruits. Slightly herbal notes.
TASTE	Soft and mouth-filling, slightly tannic, with a persistent finish.
SERVING TEMPERATURE	12-14°C/54-57°F
SERVING SUGGESTIONS	Perfect with oven cooked pasta dishes with meat sauce, and main dishes of white meat, and mixed grill barbecues.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork

#### HOW TO DESCRIBE ON WINE LIST

CABERNET  
Veneto IGT