CAVAZZA

STORIE DI VIGNA DAL 1928

GAMBELLARA

Gambellara Classico DOC

CLASSICI

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	In the heart of Gambellara appellation in the province of Vicenza, Veneto Region, where this local grape has been growing for centuries.
SOIL TYPE	Volcanic, with thin tuff-layers.
VARIETAL	Garganega
TRAINING SYSTEM	Veronese Pergola, Guyot.
AVERAGE VINE AGE	30 years
HARVEST PERIOD/METHOD	Mid-September.
WINE MAKING	Without skins (in white).
PRIMARY FERMENTATION	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.
MATURING AND AGING	4 to 5 months in stainless steel tanks.
FINING	1 month in bottle

ANALYTICAL CHARACTERISTICS

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

ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow color with brilliant green and gold tinting.
BOUQUET	Fragrant, crisp, fruity nose with a touch of ripe fruit.
TASTE	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.
SERVING TEMPERATURE	8-10°C/47-50°F
SERVING SUGGESTIONS	Perfect match with ocean and river fish, white chowder (with shellfish), white meats, including goat, and with pea or asparagus risottos.
BOTTLE SIZE	℮ 750 ml
CLOSURE	Wooden cork/Screw-cap

HOW TO DESCRIBE ON WINE LIST

GAMBELLARA CLASSICO DOC
(indigenous grape)

Cavazza S.S.A. Contrada Selva, 22 Montebello (Vi) Italy Ph. +39 0444 649166 info@cavazzawine.com

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CAVAZZA

STORIE DI VIGNA DAL 1928

TAI ROSSO

Tai Rosso Colli Berici DOC

CLASSICI

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TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills, in the province of Vicenza, Veneto Region, where it has always grown.
SOIL TYPE	Clay and limestone.
VARIETAL	Tai Rosso (indigenous grape that only grows in the Colli Berici area. Tai Rosso is a relative of Grenache).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	18 years
HARVEST PERIOD/METHOD	Second half of September, handpicking only the best grapes.
WINE MAKING	On skins for about 3-5 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	Ruby-red color, not particularly deep, but bright and brilliant.
BOUQUET	Gently vinous nose with a touch of raspberries.
TASTE	Medium-bodied, slightly bitter (but pleasant) taste in the finish.
SERVING TEMPERATURE	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.
BOTTLE SIZE	℮ 750 ml
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

TAI ROSSO
Colli Berici DOC
(indigenous grape)

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CAVAZZA

STORIE DI VIGNA DAL 1928

PINOT GRIGIO

Pinot Grigio Veneto IGT

CLASSICI

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TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills, in the province of Vicenza, Veneto, where it has been growing for more than 50 years.
SOIL TYPE	Medium structure.
VARIETAL	Pinot Grigio
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	15 years
HARVEST PERIOD/METHOD	End of August.
WINE MAKING	Off skins
PRIMARY FERMENTATION	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.
MATURING AND AGING	4 to 5 months in stainless steel tanks.
FINING	1 month in bottle.

ANALYTICAL CHARACTERISTICS

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

ORGANOLEPTIC PROPERTIES

COLOR	Natural light straw yellow color.
BOUQUET	Fragrant nose with hints of almond tree flowers and golden apple.
TASTE	Crisp and mineral flavor, enhanced by a balanced citrus aftertaste. Medium-bodied, well developed backbone and texture.
SERVING TEMPERATURE	8-10°C/47-50°F
SERVING SUGGESTIONS	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).
BOTTLE SIZE	℮ 750 ml
CLOSURE	Wooden cork/screw-cap

HOW TO DESCRIBE ON WINE LIST

PINOT GRIGIO
Veneto IGT

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CAVAZZA

STORIE DI VIGNA DAL 1928

MERLOT

Merlot Veneto IGT

CLASSICI

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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	Merlot
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	18 years
HARVEST PERIOD/METHOD	Beginning of October, handpicking only the best grapes.
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 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	5,60 g/l

ORGANOLEPTIC PROPERTIES

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

HOW TO DESCRIBE ON WINE LIST

MERLOT
Veneto IGT

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CAVAZZA

STORIE DI VIGNA DAL 1928

CABERNET

Cabernet Veneto IGT

CLASSICI

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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

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