

CAVAZZA

STORIE DI VIGNA DAL 1928



SELEZIONI

BOCARA Gambellara Classico DOC

Estate grown and bottled artisanal wine made from our local, indigenous Garganega grape. Handcrafted from specific plots that are 8 ha/19 ac, facing southwest, at an elevation of 150 m/ 500 ft.

TECHNICAL INFORMATION

AREA OF ORIGIN	Named after the first vineyard we purchased, "Bocara" that dates back to 1928. In the heart of the classic Gambellara appellation, Veneto Region.
SOIL TYPE	Volcanic, with thin layers of tuff (solidified volcanic ash).
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergola, Guyot.
AVERAGE VINE AGE	40 years
HARVEST PERIOD/METHOD	Second half of September, handpicking and selection of the best grapes.
WINE MAKING	Off 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/60.8 F.
MATURING AND AGING	3 months in contact with its own natural yeasts.
FINING	3 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	12,5% Vol.
RESIDUAL SUGAR	4,0 g/l
TOTAL ACIDITY	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Brilliant straw yellow color with green and gold tints.
BOUQUET	Mineral nose with soft elderflower and fresh fruit.
TASTE	Crisp, elegant, sapid flavor that is well-balanced, with a pleasant bitter almond aftertaste.
SERVING TEMPERATURE	8-10°C/47-50°F
SERVING SUGGESTIONS	Perfect with rice or pasta dishes featuring seafood or freshwater fish. Recommended with vegetable soups, eggs and with pea or asparagus risottos.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork

AWARDS



"BRONZE MEDAL"
International Wine
Challenge



BERLINER GOLD



"BRONZE MEDAL"
Decanter



HOW TO DESCRIBE ON WINE LIST

"BOCARA"
Gambellara Classico DOC
(Veneto indigenous/local wine)

CAVAZZA

STORIE DI VIGNA DAL 1928



SELEZIONI

CORALLO

Tai Rosso Colli Berici DOC

Artisanal and limited produced, made with a local indigenous grape, handcrafted from specific single 1 ha (2.47 ac) small plots, facing south/southwest at an elevation of 180 m (590 ft).

TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza. Named after the coral fossils found in the soil, that date back millions of years, when our hills were islands in the middle of a tropical sea.
SOIL TYPE	Iron-rich clay and limestone.
VARIETAL	Tai Rosso (indigenous grape that only grows in Colli Berici area. Tai Rosso is a relative of Grenache).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	18 years
HARVEST PERIOD/METHOD	Mid-September/beginning of October, with a meticulous hand selection of the grapes.
WINE MAKING	On skins (in red)
PRIMARY FERMENTATION	About 8-10 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F.
MATURING AND AGING	6 months in 3rd use 228 liter (60gal) French oak barrel.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13,0% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,3 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Brilliant ruby-red color.
BOUQUET	Delicate nose with hints of raspberry and wild rose.
TASTE	Smooth and harmonious full-flavored taste with a perfect level of tannin.
SERVING TEMPERATURE	14-16°C/57-60°F
SERVING SUGGESTIONS	A great accompaniment to first course dishes, such as pasta and rice with meat sauces, grilled red meat, braised or casserole white meat.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

“CORALLO”
Tai Rosso, Colli Berici DOC
(Veneto indigenous wine)

CAVAZZA

STORIE DI VIGNA DAL 1928

CORÌ

Chardonnay Veneto IGT



SELEZIONI

A project started in 2013 to create an artisanal handcrafted wine. The grapes are manually sourced from specific small single vineyard blocks of 1.5 ha (3.7 ac) facing south/southwest, on top of the Colli Berici Hills, at an altitude of 180 m above sea level (590 ft).

TECHNICAL INFORMATION

AREA OF ORIGIN	From top of the Colli Berici Hills, in the province of Vicenza, Veneto Region.
SOIL TYPE	Mix of iron-rich clay, sandstone and limestone.
VARIETAL	Chardonnay
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	18 years
HARVEST PERIOD/METHOD	Second half of September, handpicking and selection of only the best grapes.
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	6 months in contact with its own natural yeasts.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

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

ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow with soft greenish hues.
BOUQUET	Characteristic aromas of golden apple and tropical fruit, especially pineapple.
TASTE	Crisp, fresh, with a good structure, and a pleasant lingering aftertaste.
SERVING TEMPERATURE	8-10°C/47-50°F
SERVING SUGGESTIONS	Suitable with tasty appetizers and first courses, especially those featuring seafood.
BOTTLE SIZE	e 750 ml
CLOSURE	Wooden cork



HOW TO DESCRIBE ON WINE LIST

“CORÌ”
Chardonnay Veneto IGT (unoaked)

CAVAZZA

STORIE DI VIGNA DAL 1928



HOW TO DESCRIBE ON WINE LIST

"CREARI"
Gambellara Classico DOC
(Veneto indigenous wine)

CREARI Gambellara Classico DOC



SELEZIONI

Artisanal limited production wine made with a local indigenous grape, handcrafted from specific, single 2 ha(5 ac) small plots facing southwest at an elevation of 240 m (787 ft).

TECHNICAL INFORMATION

AREA OF ORIGIN	Creari, one of the sub-areas of the Gambellara appellation in the province of Vicenza, Veneto Region.
SOIL TYPE	Limestone, partly volcanic.
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergola
AVERAGE VINE AGE	30 years
HARVEST PERIOD/METHOD	Deliberately late, in the second half of October, with careful grape selection by hand.
WINE MAKING	Brief skin contact.
PRIMARY FERMENTATION	The grapes are emptied into a press for thermostatically controlled soft-crushing, then the must is briefly macerated on the skins (about 24 hours). The must is then statically removed from the lees and fermented at a thermostatically controlled temperature of 16°C max/60.8°F.
MATURING AND AGING	On its own yeast for 6 months and stirred (batonnage) every 15 days.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13% Vol.
RESIDUAL SUGAR	3,8 g/l
TOTAL ACIDITY	5,6 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Brilliant intense yellow with gold reflections.
BOUQUET	Complex, mineral nose with overtones of ripe yellow fruit and saffron.
TASTE	Well rounded, sapid flavor that lingers on the palate.
SERVING TEMPERATURE	10-12°C/50-54°F
SERVING SUGGESTIONS	Perfect with spiced appetizers or starters such as sliced bread with stockfish cream ("baccalà mantecato") and aromatic white meats like rabbit with juniper berries and mature cheeses. Ideal with fish cooked in Mediterranean herbs and spices.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork

AWARDS

Wine Spectator 89/100

CAVAZZA

STORIE DI VIGNA DAL 1928



HOW TO DESCRIBE ON WINE LIST

"FORNETTO"
Rosso Veneto IGT
(blend of Merlot/Tai Rosso/Syrah grapes)

FORNETTO Rosso Veneto IGT



SELEZIONI

Artisanal red blend. A limited production wine, handcrafted from the best and small single vineyard blocks of Merlot, Syrah and Tocai Rosso (indigenous local grape). The vineyards have an extension of 1.5 ha (3.7 ac) and face south/southwest, at an elevation of 180 m.

TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza, Veneto.
SOIL TYPE	Iron-rich clay and limestone.
VARIETAL	Special Cuvée of (50%) Merlot; (25%) Tocai Rosso; (25%) Syrah.
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	18 years
HARVEST PERIOD/METHOD	Mid-September beginning of October, with a meticulous hand selection of the grapes.
WINE MAKING	On skins
PRIMARY FERMENTATION	About 10-12 days in stainless steel tanks at controlled temperature of 26°C/78.8°F.
MATURING AND AGING	6 months in 3rd use 228 liter (60 gal) French oak barrel.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13,0% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,7 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Deep ruby-red color with purple sparkles.
BOUQUET	Intense and delicate scent, elegant and balsamic, with hints of violet, vanilla and rose pepper.
TASTE	Light juicy, with subtle black cherry and blackcurrant fruits, date and graphite notes and a moderate, spice-tinged finish.
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	May be paired with cold cuts, spit roasts, braised and roasted meats. Robust sauces and medium strength cheeses or spicy food.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork

AWARDS

Wine Spectator 84/100