

CAVAZZA

STORIE DI VIGNA DAL 1928



SPUMANTE

SOELIO

Spumante Dolce (sweet sparkling)

A limited production wine from small lots of local and indigenous grapes, that reflects the distinctive terroir of the Cavazza family's estate, and highlights the craftsmanship involved in hands-on winemaking. Only the best handpicked grapes from an elevation of 230 m (754 ft) are chosen to be dried naturally in wood crates, hand-squeezed and bottled to become this unique raisin Spumante.

TECHNICAL INFORMATION

AREA OF ORIGIN	Gambellara Hills in the province of Vicenza.
SOIL TYPE	Limestone and volcanic.
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergola
AVERAGE VINE AGE	30 years
HARVEST PERIOD/METHOD	Mid-October the best grapes are handpicked and brought to the winery in wood crates and are then hung from the ceiling to dry naturally for at least 3 months until they become raisins.
WINE MAKING	Off skins
PRIMARY FERMENTATION	In stainless steel tanks at thermostatically controlled temperature of 18°C max/64.4°F.
FOAMING	10-15 days
FINING	In autoclave for 6 months,
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat

ANALYTICAL CHARACTERISTICS

ALCOHOL	12,0% Vol.
RESIDUAL SUGAR	80 g/l
TOTAL ACIDITY	5,9 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Brilliant intense straw yellow with gold reflections.
PERLAGE	Long-lasting bead of fine pinpoint bubbles.
BOUQUET	Intensely fruity, featuring floral and tropical fruit nuances.
TASTE	Complex with overtones of ripe fruits. Velvety sweet sparkle balanced by bright, citrusy acidity and enlivened by the creamy bead. It offers tropical fruit notes of mango, coconut and pineapple, along with grapefruit candy, spice almond cream and biscuit. Lingering finish of mille-feuille with hints of vanilla.
SERVING TEMPERATURE	6-8°C/42.8-46.4°F
SERVING SUGGESTIONS	Perfect match for both baked and creamy chocolate desserts. Excellent with cakes, citrus fruit and mango sorbets.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork mushroom

HOW TO DESCRIBE ON WINE LIST

SOELIO
Spumante Passito Dolce, Veneto
(raisin sweet sparkling wine from indigenous
grapes, Veneto Region)

AWARDS

Wine Spectator 88/100

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CAVAZZA

STORIE DI VIGNA DAL 1928

PROSECCO

Prosecco Spumante DOC (sparkling)



SPUMANTE

Since 1928 we have grown, vinified, and bottled grapes cultivated only on our family vineyards to craft artisanal wines.

TECHNICAL INFORMATION

AREA OF ORIGIN	Berici Hills in the province of Vicenza, Veneto.
SOIL TYPE	Mix of limestone and clay.
VARIETAL	Glera (formally known as Prosecco).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	8 years
HARVEST PERIOD/METHOD	Second half of August.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Without the skins for about 3 days in stainless steel tanks at thermostatically controlled temperature of 18°C max/64.4 F.
FOAMING	10-15 days
FINING	In autoclave for 3 months.
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat

ANALYTICAL CHARACTERISTICS

ALCOHOL	11,5% Vol.
RESIDUAL SUGAR	8,0 g/l
TOTAL ACIDITY	5,9 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Pale straw yellow with soft greenish hues.
PERLAGE	Persistent fine-grained foamy bubbles.
BOUQUET	Fresh notes of acacia flowers and wild apple.
TASTE	Fine, delicate palate, medium-bodied with a slightly sweet finish, and a persistent, fine-grained perlage all twisted on a high white foam.
SERVING TEMPERATURE	4-6°C/42.8-46.4°F
SERVING SUGGESTIONS	Outstanding as an aperitif and excellent with any social occasion. It also goes beautifully with most delicate dishes throughout the meal, in particular those made with fish and seafood, such as scampi tails with zucchini and basil purée or most pasta dishes. Also try it with Asian food.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork mushroom



HOW TO DESCRIBE ON WINE LIST

PROSECCO DOC
(Spumante Brut, Veneto Region)

AWARDS

Wine Spectator 86/100



"SILVER MEDAL"
Decanter

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CAVAZZA

STORIE DI VIGNA DAL 1928



DURELLO

Lessini Durello Spumante DOC (sparkling)



SPUMANTE

Since 1928 we have grown, vinified, and bottled grapes cultivated only on our family vineyards to craft artisanal wines.

TECHNICAL INFORMATION

AREA OF ORIGIN	On the volcanic slopes of Lessini Mountains between the Vicenza and Verona provinces, where the Durella grape has a deep-rooted history dating back to Medieval times.
SOIL TYPE	Volcanic (considered one of the best volcanic soils on earth).
VARIETAL	Durella
TRAINING SYSTEM	Veronese pergoleta
AVERAGE VINE AGE	30 years
HARVEST PERIOD/METHOD	Second half of September.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Without the skins in stainless steel tanks at thermostatically controlled temperature of 18°C max/64.4°F.
FOAMING	10-15 days
FINING	In autoclave for 3 months.
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat

ANALYTICAL CHARACTERISTICS

ALCOHOL	11,5% Vol.
RESIDUAL SUGAR	4,0 g/l
TOTAL ACIDITY	6,7 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Bright straw yellow with greenish reflections.
PERLAGE	Long-lasting bead of fine pinpoint bubbles.
BOUQUET	Intense hint of minerality, with notes of rennet apple and yellow citrus fruit.
TASTE	Rennet apple and yellow citrus fruit. Creamy, generously refreshing and mineral tinged.
SERVING TEMPERATURE	4-6°C/42.8-46.4°F
SERVING SUGGESTIONS	Outstanding as an aperitif. A great match with local Veneto products like Asiago and Monte Veronese cheeses and sopressa (salami). Try also with Tex-Mex cuisine
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork mushroom

HOW TO DESCRIBE ON WINE LIST

LESSINI DURELLO SPUMANTE DOC
(Brut Sparkling wine from
indigenous grapes, Veneto Region)

AWARDS

Wine Spectator 87/100

CAVAZZA

STORIE DI VIGNA DAL 1928



SPUMANTE

TOARI

Spumante Brut (sparkling)

Since 1928 we have grown, vinified, and bottled grapes cultivated only on our family vineyards to craft artisanal wines.

TECHNICAL INFORMATION

AREA OF ORIGIN	At the foot of the Berici hills, and in the area of Gambellara (Vicenza province, Veneto Region). The wine is named after the "Toari" area, in the small town of Alonte in the Berici Hills.
SOIL TYPE	Limestone and volcanic.
VARIETAL	Chardonnay, Garganega.
TRAINING SYSTEM	Veronese pergoleta, Guyot.
AVERAGE VINE AGE	18 years
HARVEST PERIOD/METHOD	The best Chardonnay grapes from our vineyard on the hilltops of the Colli Berici appellation are handpicked and positioned into wood crates as they reach the correct ripeness, usually at the end of August. A small quantity of Garganega gives just the right amount of smoothness.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Without the skins in stainless steel tanks at a thermostatically controlled temperature of 18°C max/64.4°F.
FOAMING	10-15 days
FINING	In autoclave for 6 months.
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat

ANALYTICAL CHARACTERISTICS

ALCOHOL	12,0% Vol.
RESIDUAL SUGAR	6,5 g/l
TOTAL ACIDITY	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Bright straw yellow with green and gold tinting.
PERLAGE	Long-lasting bead of fine-grained pinpoint bubbles.
BOUQUET	Initially fresh and fruity, has a marked note of crusty bread and a delicate touch of citrus.
TASTE	Dry and vivacious with a good persistency and smooth ending. The high foam and bubbles tingle your mouth and palate on every zip.
SERVING TEMPERATURE	4-6°C/40-43°F
SERVING SUGGESTIONS	Outstanding as an aperitif, it also pairs well with fish-based hors d'oeuvres and light, but flavorful, first courses. Try with Parmigiano Reggiano cheese.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork mushroom

HOW TO DESCRIBE ON WINE LIST

"TOARI"
Vino Spumante Brut
(brut cuvée sparkling of Chardonnay
and Garganega, Veneto Region)

AWARDS

Wine Spectator 87/100

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