



CAVAZZA

STORIE DI VIGNA DAL 1928



A story from a vineyard since 1928

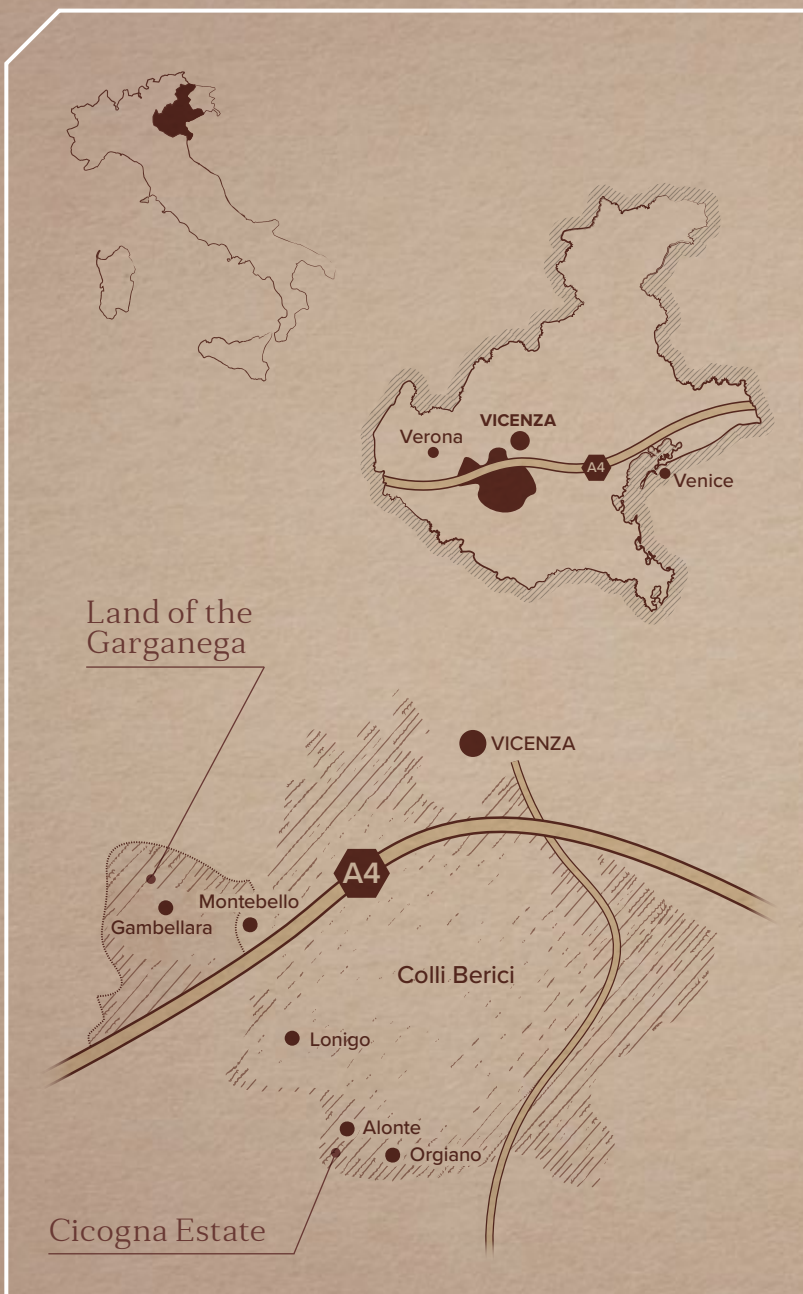
Nearly a century has passed since the first generation Cavazza winemakers began to write the first chapter of our story; the story of a vineyard, that is also the story of a family, of a land and of a wine.

Our origin is rooted in people, joined together like the branches on our vines. This is what makes Cavazza unique.

We have a story to tell, and that story continues on.

Giovanni, Francesco, Luigi, Giancarlo
Stefano, Andrea, Elisa, Elena, Mattia





The Territory

The generations have changed, but the love of the land remains the same. This is why we continue to be estate grown and bottled.

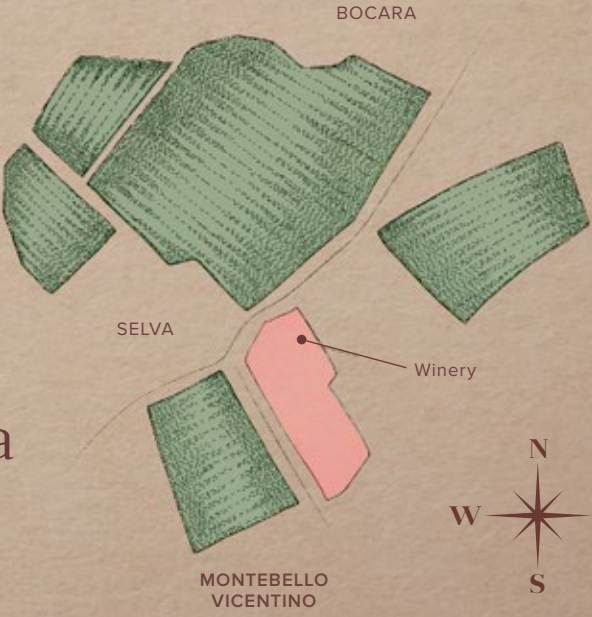
Our territory is divided into two zones, each with a completely different terroir.

In Selva di Montebello, in the heart of the Gambellara appellation, is where you'll find our winery. It was here in 1928 when Giovanni Cavazza bought the first Garganega vineyard. Since then, only small vineyards of native varietal white grapes have been purchased.

Our second territory is located in the Colli Berici Hills; the Cicogna Estate. The decision to move to the Berici Hills in the 1980s is a concrete example of the continuous experimentation inherent in our family. The purchase was motivated by a dream: producing grand, evolving reds, in a real laboratory, where we define our winemaking art.

Cicogna Estate

Colli Berici appellation of origin



Land of the Garganega

Gambellara appellation of origin



Land of the Garganega

Gambellara appellation of origin

The winery in Selva di Montebello is surrounded by the green vineyards in the “classico” Gambellara zone. Our plots were acquired after WWII, to which the Cavazza family is connected to, and are thus aptly named: Bocara, Creari, Capitel and Selva.

The undisputed queen of these hills is the Garganega: a native white grape, perfectly adapted to this region since the Roman times. Its gnarled roots have found the most precious nutrients in its volcanic soil under a layer of black basalt: a mine of iron, magnesium and other microelements.

This rich mineral background is reflected in our wines, creating a distinctive common thread.





Cicogna Estate

Colli Berici appellation of origin

The Cicogna Estate is a single plot of land, where neatly combed rows of vines grow amongst an untamed forest. There the soil is fine and red, and dotted with white limestone and marine fossils, a testimony to the ancient evolution of the soil.

The terrain is suited for the cultivation of many types of red berries: the historical varieties of the Colli Berici like the Cabernet, Tai Rosso and the Carmenere, growing together with experimental varieties such as Syrah. Pampered by a climate that is warm with mild rainfall, the vines are carefully attended to all 12 months of the year during their growth cycle. Pruning, thinning, and selecting the clusters to manually harvest are some of the fundamental steps.

Continuous research brings us a line of red wines that are an authentic expression of the land: strong, mineral rich and full of impact.





AZIENDA
CAVAZZA



The Winery

The winery in Selva di Montebello was formally the home where our forefathers were born and raised.

Today, all of the rooms are designated for our grapes: from the vinification, to the loft to dry out naturally, and to the cellar, where the wines are aged in French oak barrels.

Here history and tradition blend with the most modern technology. Craftsmanship, unique and unparalleled, is complemented with the help of innovation. And like the vines, we also get our energy from the sun. Since 2010, our winery is completely autonomous, thanks to a photovoltaic system that allows us to work with clean energy, with absolutely no polluting emissions.



A hand-drawn sketch of a globe or sphere with curved lines, overlaid with a hand holding a pen. The background is a light gray with a white border.

CICOGNA

Hand-selected fruit from the finest Guyot rows and handled with the greatest care for aging in our dedicated cellar, the Cicogna collection combines the essence of the terroir with the art of winemaking.

A project aimed to achieve the finest quality started more than 30 years ago in the Colli Berici appellation.



CABERNET CIGOGNA

Appellation: Cabernet Colli Berici DOC.

Grape: Cabernet growing in the Berici Hills, where the soil is rich in limestone and clay minerals.

Harvest: green harvest, hand-picking and selection of the grapes in the second half of October.

Winemaking process: with skins, 12 months refining in French oak barrels.

MERLOT CIGOGNA

Appellation: Merlot Colli Berici DOC.

Grape: Merlot growing in the Berici Hills, where the soil is rich in limestone and clay minerals.

Harvest: green harvest, hand-picking and selection of the grapes at the beginning of October.

Winemaking process: with skins, 12 months refining in French oak barrels.

SYRAH CIGOGNA

Appellation: Syrah Veneto IGT.

Grape: Syrah growing in the Berici Hills, where the soil is rich in limestone and clay minerals.

Harvest: green harvest, hand-picking and selection of the grapes at the beginning of October.

Winemaking process: with skins, 12 months refining in French oak barrels.

SAN MARTINO CIGOGNA

Appellation: Rosso Passito Veneto IGT.

Grape: Merlot growing in the Berici Hills, where the soil is rich in limestone and clay minerals.

Harvest: green harvest, hand-picking and selection of the grapes at the beginning of October.

Winemaking process: the grapes dry naturally in wooden cases for one month; vinification with skins, 18 months refining in French oak barrels.

A hand is shown selecting a wooden letter block from a collection of various letters and a typewriter keyboard. The scene is set against a light background, with the hand and letter blocks in the foreground and the typewriter keyboard in the lower-left corner. The overall aesthetic is clean and minimalist, with a focus on the tactile nature of the letter blocks.

SELEZIONI

These wines are the ultimate expression of five cru vineyards within Gambellara and Colli Berici appellations.

They truly showcase the prestige and grand terroir of these world class appellations, where wine growing has been practiced for centuries.



BOCARA

Appellation: Gambellara Classico DOC.

Grape: Garganega, an indigenous grape growing in the volcanic hills of the tiny town Gambellara.

Harvest: green harvest, hand-picking and hand-selection of the grapes in the second half of September.

Winemaking process: without skins, in stainless-steel tank.

CORÌ

Appellation: Chardonnay Veneto IGT.

Grape: Chardonnay growing in the Berici Hills, where the soil is rich in limestone and clay.

Harvest: green harvest, hand-picking and hand-selection of the grapes at the beginning of September.

Winemaking process: without skins, in stainless-steel tank.

CREARI

Appellation: Gambellara Classico DOC.

Grape: Garganega, an indigenous grape growing in the volcanic hills of the tiny town Gambellara.

Harvest: green harvest, hand-picking and hand-selection of the grapes at the beginning of October.

Winemaking process: 36 hours skin contact, 6 months maturation with indigenous yeasts.

CORALLO

Appellation: Tai Rosso Colli Berici DOC.

Grape: Tai Rosso, an indigenous grape growing in the Berici Hills, where the soil is rich in limestone and clay.

Harvest: green harvest, hand-picking and hand-selection of the grapes in the second half of September.

Winemaking process: with skins, 6 months refining in third-use French oak barrels.

FORNETTO

Appellation: Rosso Veneto IGT.

Grape: Merlot, Tai Rosso, Syrah growing in the Berici Hills, where the soil is rich in limestone and clay.

Harvest: green harvest, hand-picking and hand-selection of the grapes at the beginning of October.

Winemaking process: with skins, 6 months refining in third-use French oak barrels.



CLASSICI

Deeply rooted in the history of Veneto region, these wines combine the newest techniques and technology with time honored winemaking traditions.

Crafted from single varietals, they stand out for their purity and cleanliness.



GAMBELLARA

Appellation: Gambellara Classico DOC.

Grape: Garganega, an indigenous grape growing in the volcanic hills of the tiny town Gambellara.

Winemaking process: without skins, in stainless steel tank.

PINOT GRIGIO

Appellation: Pinot Grigio delle Venezie DOC.

Grape: Pinot Grigio growing on the slopes and at the foot of the Berici hills.

Winemaking process: without skins, in stainless steel tank.

TAI ROSSO

Appellation: Tai Rosso Colli Berici DOC.

Grape: Tai Rosso growing on the slopes of the Berici hills.

Winemaking process: brief maceration on the skins, in stainless steel tank.

CABERNET

Appellation: Cabernet Veneto IGT.

Grape: Cabernet growing on the slopes of the Berici hills.

Winemaking process: with skins, in stainless steel tank.

MERLOT

Appellation: Merlot Veneto IGT.

Grape: Merlot growing on the slopes of the Berici hills.

Winemaking process: with skins, in stainless steel tank.



A black and white photograph of a hand holding a champagne flute. The cork is popping out, creating a spray of bubbles. The background is dark and out of focus.

SPUMANTI

From the traditional Soelio to the modern Prosecco, a range of sparkling wines to toast life's special moments.

Their tiny, pinpoint, diffused bubbles bring out their vibrant characters: lively and sparkling, yet smooth and sophisticated.



PROSECCO

Appellation: Prosecco Spumante DOC (sparkling).

Grape: Prosecco grapes growing at the foot of the Berici hills.

Winemaking process: without skins with soft pressing of the grapes, foaming and refining for 3 months with Charmat method.

TOARI

Appellation: Spumante Brut (sparkling).

Grape: Chardonnay and Garganega grapes growing in the volcanic hills of the tiny town Gambellara.

Winemaking process: without skins with soft pressing of the grapes, foaming and refining for 6 months with Charmat method.

DURELLO

Appellation: Lessini Durello Spumante DOC (sparkling).

Grape: Durella grapes growing in the volcanic soil of the Lessini Mountains.

Winemaking process: without skins with soft pressing of the grapes, foaming and refining for 3 months with Charmat method.

SOELIO

Appellation: Spumante dolce (sweet sparkling).

Grape: Garganega grapes growing in the volcanic hills of the tiny town Gambellara.

Winemaking process: the grapes dry naturally in wooden cases for 3 months, foaming and refining for 6 months with Charmat method.



FRIZZANTI

These semi-sparkling wines are the perfect blend of tradition and innovation.

With their fresh, bubbly profile and crowd-pleasing style, they add a dash of casual glamour to any occasion.



TREDICI

Appellation: Bianco Frizzante (semi-sparkling white wine).

Grape: Chardonnay and Garganega growing in the volcanic hills of the tiny town Gambellara.

Winemaking process: without skins, Charmat method.

SOLO PER NOI!

Appellation: Bianco Frizzante sui Lieviti (semi-sparkling white wine Sur Lie).

Grape: Durella and Garganega, both indigenous grapes growing in the volcanic hills of the tiny town Gambellara.

Winemaking process: second fermentation in bottle on its natural yeasts. Unfiltered.

PROSECCO

Appellation: Prosecco Frizzante DOC (semi-sparkling).

Grape: Prosecco grapes growing at the foot of the Berici hills.

Winemaking process: without skins, Charmat method.



PASSITI

Raisin wines as sweet as the memories they recall. Deeply rooted in our family and winery tradition, they are the result of ancient drying methods and production secrets handed down through the generations.



DULCIS

Appellation: Bianco Passito Veneto IGT.

Grape: Moscato grapes growing in the Berici hills.

Harvest: hand-picking and hand-selection of the grapes at the beginning of September.

Winemaking process: the grapes dry naturally for 2 months in wooden cases; hand-pressing of the dried grapes, 3 months refining in stainless steel.

CAPITEL

Appellation: Recioto di Gambellara Classico DOCG.

Grape: Garganega, an indigenous grape growing in the volcanic hills of the tiny town Gambellara.

Harvest: hand-picking and hand-selection of the grapes in the second half of September.

Winemaking process: the grapes hang from the ceiling for 5 months to dry naturally ('picaï' method); hand-pressing of the raisin grapes, 12 months refining in French oak barrels.

SELVA

Appellation: Gambellara Vin Santo Classico DOC.

Grape: Garganega, an indigenous grape growing in the volcanic hills of the tiny town Gambellara.

Harvest: hand-picking and hand-selection of the grapes in the second half of September.

Winemaking process: the grapes hang from the ceiling for 7 months to dry naturally ('picaï' method); hand-pressing of the raisin grapes, 3 years refining in French oak barrels.







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