

# CAVAZZA

STORIE DI VIGNA DAL 1928



## SAN MARTINO CICOGNA

Rosso Passito Veneto IGT



CICOGNA

A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

### TECHNICAL INFORMATION

<b>AREA OF ORIGIN</b>	Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).
<b>SOIL TYPE</b>	Iron-rich clay and limestone.
<b>VARIETAL</b>	Merlot (growing in our area for more than 100 years).
<b>TRAINING SYSTEM</b>	Guyot
<b>AVERAGE VINE AGE</b>	22 years
<b>HARVEST PERIOD/METHOD</b>	Beginning of October. The best Merlot grapes from our hilltops are carefully selected by hand and placed in small wooden crates for a natural drying process lasting 30 days.
<b>WINE MAKING</b>	In red (grape skins remain in contact with the juice).
<b>PRIMARY FERMENTATION</b>	After destemming the raisins in a soft press, the residue is gently pressed down to the bottom of steel vats, and mixed again, pushing it to the top up to 5 times a day for about 18 days at a controlled temperature of 26°C/78.8°F.
<b>MATURING AND AGING</b>	18 months in small 228 liter French medium toasted oak barrels.
<b>FINING</b>	1 year in bottle

### ANALYTICAL CHARACTERISTICS

<b>ALCOHOL</b>	15% Vol.
<b>RESIDUAL SUGAR</b>	20 g/l
<b>TOTAL ACIDITY</b>	6,2 g/l

### ORGANOLEPTIC PROPERTIES

<b>COLOR</b>	Exceptionally rich and dense dark ruby-red.
<b>BOUQUET</b>	Extremely intense nose of cherries preserved in liquor, compote of sour cherries, and redcurrants, with overtones of vanilla, cocoa and coffee.
<b>TASTE</b>	Finely balanced, rich in sweet tannins, well structured, elegant. Round and supple, with a smoky note of grilled beef mixing with lightly sweet and juicy flavors of roasted plum, bay leaf and blackberry puree. Full body.
<b>SERVING TEMPERATURE</b>	16-18°C/60.8-64.4°F
<b>SERVING SUGGESTIONS</b>	Perfect with all types of red meat and game dishes. Ideal at the end of the meal with hardened, mature cheese. Outstanding on its own as a wonderful "meditation wine".
<b>BOTTLE SIZE</b>	€ 750 ml/Magnum 1.5 l
<b>CLOSURE</b>	Wooden cork

### HOW TO DESCRIBE ON WINE LIST

"CICOGNA SAN MARTINO"  
Rosso Passito Veneto IGT  
(raisin red wine)

### AWARDS

*Wine Spectator* 88/100