

CAVAZZA

STORIE DI VIGNA DAL 1928



CLASSICO

MERLOT

Merlot Veneto IGT

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	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

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