

# CAVAZZA

STORIE DI VIGNA DAL 1928

## TREDICI

Bianco Frizzante (semi-sparkling white wine)



FRIZZANTI

A staple of the Cavazza Family winery, Tredici is a tribute to the Italian lucky number, 13. With its fresh and seductive taste, it makes a stylish addition to any occasion.

### TECHNICAL INFORMATION

<b>AREA OF ORIGIN</b>	Gambellara in the province of Vicenza, Veneto.
<b>SOIL TYPE</b>	Medium texture soil.
<b>VARIETAL</b>	Cuvée of Garganega and Chardonnay.
<b>TRAINING SYSTEM</b>	Veronese pergoleta, Guyot.
<b>AVERAGE VINE AGE</b>	20 years
<b>HARVEST PERIOD/METHOD</b>	Second half of September.
<b>WINE MAKING</b>	Off skins (in white)
<b>PRIMARY FERMENTATION</b>	Without the skins for about 3 days in stainless steel tanks at a thermostatically controlled temperature of 16°C max/60.8°F.
<b>FOAMING</b>	10-15 days
<b>FINING</b>	In autoclave for 1 month to enrich and maintain the perfect natural sparkling.
<b>SPARKLING MAKING TECHNIQUE</b>	Martinotti - Charmat

### ANALYTICAL CHARACTERISTICS

<b>ALCOHOL</b>	10,5% Vol.
<b>RESIDUAL SUGAR</b>	10,5 g/l
<b>TOTAL ACIDITY</b>	6,1 g/l

### ORGANOLEPTIC PROPERTIES

<b>COLOR</b>	Pale straw yellow.
<b>PERLAGE</b>	Persistent and fine clean sparkles.
<b>BOUQUET</b>	Delicate floral nose with hints of peach, grapefruit, and honey-dew melon aroma.
<b>TASTE</b>	The fine effervescence gives a creamy, extra-dry flavor of ripe lemons and green apple with hints of white peach pulp.
<b>SERVING TEMPERATURE</b>	6-8°C/43-47°F

### SERVING SUGGESTIONS

Great on its own as an aperitif, or as a perfect basic ingredient for cocktails like "Bellini", "Mimosa" or "Spritz" with Aperol or Campari. It pairs excellent with Italian style appetizers like prosciutto wrapped melon and Caprese salad. Great with seafood and shellfish like lobsters, crayfish or crabs. Pairs very well with Asian cuisine, especially Japanese. Try it with pizza.

<b>BOTTLE SIZE</b>	€ 750 ml
<b>CLOSURE</b>	Screw-cap



### HOW TO DESCRIBE ON WINE LIST

"TREDICI"  
Vino Bianco Frizzante  
(Semi-sparkling cuvée of Garganega/  
Chardonnay, Veneto Region)

Cavazza S.S.A. Contrada Selva, 22 Montebello (Vi) Italy Ph. +39 0444 649166 info@cavazzawine.com

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# CAVAZZA

STORIE DI VIGNA DAL 1928



## SOLO PER NOI!

Bianco Frizzante sui lieviti  
(semi-sparkling white wine "sur lie")



FRIZZANTI

A wine shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar with minimal human intervention, capturing the highly sought-after qualities of varietal character and terroir. Fining and sedimentation, as opposed to filtration, maximize the preservation of color and flavor elements resulting in a wine that abound with fruit and flavor.

### TECHNICAL INFORMATION

<b>AREA OF ORIGIN</b>	Gambellara Hills in the Vicenza province, where the Durella grape has a deep-rooted tradition. In the past, it was a house wine consumed mainly with family, and this is why we chose the name Solo per Noi! (Only for Us!). Due to its strong acidity and freshness, it was the "summer wine" to quench thirst.
<b>SOIL TYPE</b>	Volcanic, rich in basaltic lava and tuff.
<b>VARIETAL</b>	Durella and Garganega.
<b>TRAINING SYSTEM</b>	Veronese pergoletta
<b>AVERAGE VINE AGE</b>	30 years
<b>HARVEST PERIOD/METHOD</b>	End of September.
<b>WINE MAKING</b>	Off skins
<b>PRIMARY FERMENTATION</b>	Without the skins for about 3 days in stainless steel tanks at a thermostatically controlled temperature of 16°C max/60.8°F.
<b>SECONDARY FERMENTATION</b>	In bottle
<b>SPARKLING MAKING TECHNIQUE</b>	"Sur Lie" (on its own indigenous yeast trapping the natural CO <sub>2</sub> formed by secondary fermentation).

### ANALYTICAL CHARACTERISTICS

<b>ALCOHOL</b>	11% Vol.
<b>RESIDUAL SUGAR</b>	4,0 g/l
<b>TOTAL ACIDITY</b>	6,60 g/l

### ORGANOLEPTIC PROPERTIES

<b>COLOR</b>	Straw yellow, the yeast cloud and yeast particles (sediments) that sink to the bottom of the bottle or glass are due to the fact that the wine is unfiltered.
<b>PERLAGE</b>	Persistent and fine creamy sparkles.
<b>BOUQUET</b>	Delicate and fruity with a fresh and intense hint of minerality, well-balanced in acidity and alcohol.
<b>SERVING TEMPERATURE</b>	6-8°C/43-47°F
<b>SERVING SUGGESTIONS</b>	Ideal as an aperitif, it also pairs well with most dishes throughout the meal, particularly with light fish courses. Great with Thai or Asian food in general.
<b>BOTTLE SIZE</b>	€ 750 ml
<b>CLOSURE</b>	Crown cap

### HOW TO DESCRIBE ON WINE LIST

"SOLO PER NOI"  
Vino Bianco Frizzante sui lieviti  
(semi-sparkling white wine Sur Lie,  
unfiltered, Veneto Region)

# CAVAZZA

STORIE DI VIGNA DAL 1928

## PROSECCO

Prosecco Frizzante DOC (semi-sparkling)



FRIZZANTI

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	Prosecco
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	5 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/65°F.
FOAMING	10-15 days
FINING	In autoclave for 1 month to enrich and maintain the perfect natural sparkling.
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat

### ANALYTICAL CHARACTERISTICS

ALCOHOL	10,5% Vol.
RESIDUAL SUGAR	11,5 g/l
TOTAL ACIDITY	5,8 g/l

### ORGANOLEPTIC PROPERTIES

COLOR	Pale straw yellow with soft greenish hues.
PERLAGE	Persistent and fine clean sparkles.
BOUQUET	Delicately fruity bouquet with characteristic aromas of green wild apple.
TASTE	Fine freshness on the palate, with a persistent clean sparkling taste.
SERVING TEMPERATURE	6-8°C/ 43-47°F
SERVING SUGGESTIONS	Perfect as an aperitif, or it also pairs well with most light dishes throughout the meal, particularly with fish and vegetable courses, crisp summer salads and most pasta dishes. Also try with sushi and sashimi.
BOTTLE SIZE	€ 750 ml
CLOSURE	Screw-cap



### HOW TO DESCRIBE ON WINE LIST

PROSECCO FRIZZANTE DOC  
(semi-sparkling white wine, Veneto Region)