

# 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

#### AREA OF ORIGIN

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.

#### SOIL TYPE

Volcanic, rich in basaltic lava and tuff.

#### VARIETAL

Durella and Garganega.

#### TRAINING SYSTEM

Veronese pergolella

#### AVERAGE VINE AGE

30 years

#### HARVEST PERIOD/METHOD

End of September.

#### WINE MAKING

Off skins

#### PRIMARY FERMENTATION

Without the skins for about 3 days in stainless steel tanks at a thermostatically controlled temperature of 16°C max/60.8°F.

#### SECONDARY FERMENTATION

In bottle

#### SPARKLING MAKING TECHNIQUE

"Sur Lie" (on its own indigenous yeast trapping the natural CO<sub>2</sub> formed by secondary fermentation).

### ANALYTICAL CHARACTERISTICS

#### ALCOHOL

11% Vol.

#### RESIDUAL SUGAR

4,0 g/l

#### TOTAL ACIDITY

6,60 g/l

### ORGANOLEPTIC PROPERTIES

#### COLOR

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.

#### PERLAGE

Persistent and fine creamy sparkles.

#### BOUQUET

Delicate and fruity with a fresh and intense hint of minerality, well-balanced in acidity and alcohol.

#### SERVING TEMPERATURE

6-8°C/43-47°F

#### SERVING SUGGESTIONS

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.

#### BOTTLE SIZE

€ 750 ml

#### CLOSURE

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)