

CAVAZZA

STORIE DI VIGNA DAL 1928

SELVA

Gambellara Vin Santo Classico DOC



PASSITI

Limited bottles, created from small lots of local grapes. This wine reflects the distinctive terroir of the Cavazza family's estate, and highlights the craftsmanship involved in our winemaking. Only the best handpicked grapes from favorable years are chosen to be dried naturally in wood crates, hand-squeezed and then bottled to become this superb and exclusive raisin wine.

TECHNICAL INFORMATION

AREA OF ORIGIN	From the heart of classic wine-producing area of Gambellara in the province of Vicenza (Veneto). Named as a tribute to our precious and small "Selva Hill".
SOIL TYPE	Volcanic, limestone.
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergolella
AVERAGE VINE AGE	40 years
HARVEST PERIOD/METHOD	Mid-September. Only the best and most sun-drenched grapes are carefully selected by hand (only on favorable years) and hung using the "Picai" (dialect meaning hung) method, which is a medieval technique of hanging the grapes with ties on the ceiling of an attic for a natural drying process, lasting 4 months.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Once the drying process is over, the grapes are positioned in a manual wine-pressed and squeezed, the residue (must) is fermented for 3 months in steel vats at thermostatically controlled temperature of 18°C/64.4°F, to later be transferred into oak for aging.
AGEING	3 years in small 228 liter medium toasted French oak barrels.
FINING	1 year in bottle.

ANALYTICAL CHARACTERISTICS

ALCOHOL	14% Vol.
RESIDUAL SUGAR	310 g/l
TOTAL ACIDITY	6,0 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Dark and dense amber color.
BOUQUET	Rich and concentrated with aromas of fig jam and toasted almonds.
TASTE	This outstanding nectar is well rounded, almost creamy, complex yet balanced, the taste of toasted almonds and honey lingers on the palate. Long lasting persistence.
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	Delicious with dry and sweet desserts like a crumble cake or biscotti. Extraordinary with ice creams, cookies, or custard. Also wonderful with foie-gras, or strong tasting cheeses. We recommend you open it 30 minutes prior to tasting, and enjoy it in a large glass.
BOTTLE SIZE	€ 375 ml
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"SELVA"
Vin Santo di Gambellara DOC
(raisin white wine, Veneto Region)

AWARDS

Wine Spectator 88/100

