CAVAZZA

STORIE DI VIGNA DAL 1928

BOCARA

Gambellara Classico DOC

SELEZIONI

Estate grown and bottled artisanal wine made from our local, indigenous Garganega grape. Handcrafted from specific plots that are 8 ha/19 ac, facing southwest, at an elevation of 150 m/ 500 ft.

TECHNICAL INFORMATION

AREA OF ORIGIN	Named after the first vineyard we purchased, "Bocara" that dates back to 1928. In the heart of the classic Gambellara appellation, Veneto Region.
SOIL TYPE	Volcanic, with thin layers of tuff (solidified volcanic ash).
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergola, Guyot.
AVERAGE VINE AGE	40 years
HARVEST PERIOD/METHOD	Second half of September, handpicking and selection of the best grapes.
WINE MAKING	Off skins (in white).
PRIMARY FERMENTATION	Soft crushing of the grapes at low temperatures, fermenting in stainless steel tanks at a thermostatically controlled temperature of 16°C max/60.8 F.
MATURING AND AGING	3 months in contact with its own natural yeasts.
FINING	3 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	12,5% Vol.
RESIDUAL SUGAR	4,0 g/l
TOTAL ACIDITY	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Brilliant straw yellow color with green and gold tints.
BOUQUET	Mineral nose with soft elderflower and fresh fruit.
TASTE	Crisp, elegant, sapid flavor that is well-balanced, with a pleasant bitter almond aftertaste.
SERVING TEMPERATURE	8-10°C/47-50°F
SERVING SUGGESTIONS	Perfect with rice or pasta dishes featuring seafood or freshwater fish. Recommended with vegetable soups, eggs and with pea or asparagus risottos.
BOTTLE SIZE	℮ 750 ml
CLOSURE	Wooden cork

AWARDS

"BRONZE MEDAL", New York World Wine & Spirit competition

"BRONZE MEDAL" , International Wine Challenge

BERLINER GOLD "GOLD MEDAL", Berliner Wein Trophy

"BRONZE MEDAL", Decanter

HOW TO DESCRIBE ON WINE LIST

"BOCARA"
Gambellara Classico DOC
(Veneto indigenous/local wine)

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