

# CAVAZZA

STORIE DI VIGNA DAL 1928



## SOELIO

Recioto di Gambellara Spumante DOCG  
(sweet sparkling)



SPUMANTE

A limited production wine from small lots of local and indigenous grapes, that reflects the distinctive terroir of the Cavazza family's estate, and highlights the craftsmanship involved in hands-on winemaking. Only the best handpicked grapes from an elevation of 230 m (754 ft) are chosen to be dried naturally in wood crates, hand-squeezed and bottled to become this unique raisin Spumante.

### TECHNICAL INFORMATION

AREA OF ORIGIN	Gambellara Hills in the province of Vicenza.
SOIL TYPE	Limestone and volcanic.
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergola
AVERAGE VINE AGE	30 years
HARVEST PERIOD/METHOD	Mid-October the best grapes are handpicked and brought to the winery in wood crates and are then hung from the ceiling to dry naturally for at least 3 months until they become raisins.
WINE MAKING	Off skins
PRIMARY FERMENTATION	In stainless steel tanks at thermostatically controlled temperature of 18°C max/64.4°F.
FOAMING	10-15 days
FINING	In autoclave for 6 months,
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat

### ANALYTICAL CHARACTERISTICS

ALCOHOL	12,0% Vol.
RESIDUAL SUGAR	80 g/l
TOTAL ACIDITY	5,9 g/l

### ORGANOLEPTIC PROPERTIES

COLOR	Brilliant intense straw yellow with gold reflections.
PERLAGE	Long-lasting bead of fine pinpoint bubbles.
BOUQUET	Intensely fruity, featuring floral and tropical fruit nuances.
TASTE	Complex with overtones of ripe fruits. Velvety sweet sparkle balanced by bright, citrusy acidity and enlivened by the creamy bead. It offers tropical fruit notes of mango, coconut and pineapple, along with grapefruit candy, spice almond cream and biscuit. Lingering finish of mille-feuille with hints of vanilla.
SERVING TEMPERATURE	6-8°C/42.8-46.4°F
SERVING SUGGESTIONS	Perfect match for both baked and creamy chocolate desserts. Excellent with cakes, citrus fruit and mango sorbets.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork mushroom

### HOW TO DESCRIBE ON WINE LIST

SOELIO  
Spumante Passito Dolce, Veneto  
(raisin sweet sparkling wine from indigenous  
grapes, Veneto Region)

### AWARDS

*Wine Spectator* 88/100

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

cavazzawine.com |    