

CAVAZZA

STORIE DI VIGNA DAL 1928

1928

The stories of
a vineyard are born

2018

The ninetieth
anniversary harvest

It was in **1928** when our founder, **Giovanni Cavazza**, wrote the first chapter of the “stories of a vineyard” by buying the **Bocara** vineyard, which celebrated its **90th anniversary** with the 2018 harvest. We are more deeply rooted in this place than any other. This is where everything began. This is the plot our great-grandfather chose to cultivate his **passion** at a time when rows of vines were still referred to as “le bine”, i.e., “the bines” and vines were “married” to elm trees, which means that they climbed up elms that acted as vine supports instead of contemporary trellises.

What prompted Giovanni to select exactly this plot to become the centre and **heart** of our winery was the **slight wind** that blows through the vineyard from the north to the south and caresses the **pergola**-trained vines while aerating the grapes. A significant factor, especially on hot summer days with high temperatures. It is no coincidence that in our dialect **Bocara** means “the place where the wind blows”.



The wind is a decisive part and contributes a great deal to the development of the **fresh, fruity and spicy** character of this wonderful grape, the **Garganega**, the unrivalled queen of our territory. This plant digs its roots deep into a type of soil that is unique in the world, under the layers of which a **volcano** pulsed millions of years ago. The presence of basaltic igneous rocks testifies to the existence of the volcano still today. This soil produces a spicy, fragrant wine with a high level of **minerality** and a typical **flavour of almond** lingering in the finish.

Today, having completed our ninetieth anniversary harvest, invigorated by our important, **precious heritage**, we are filled with a spirit that makes us feel like we are constantly embarking on new adventures. Making continuous progress without forgetting where we come from: this is our story - a story of passion, work, and **love for our land**.

The Cavazza family

Third generation: Giovanni, Francesco, Luigi, Giancarlo

Fourth generation: Stefano, Andrea, Elisa, Mattia



CAVAZZA

STORIE DI VIGNA DAL 1928



SELEZIONI

BOCARA

Gambellara Classico DOC

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



"GOLD MEDAL",
Berliner Wein
Trophy



"BRONZE MEDAL",
Decanter