

CAVAZZA

STORIE DI VIGNA DAL 1928



GARGANEGA

Garganega Veneto IGT



CLASSICO

This wine marks the beginning of the Cavazza wine making family; founded in 1928 and continuously operated under our family's ownership and management. Blending traditional and innovative winemaking practices, our winery draws from sustainably farmed vineyards to create an outstanding portfolio of fine estate grown and bottled wines in perfect harmony with nature. Our artisan philosophy of wine-making wants to capture and transfer the real taste of our land, the terroir in which our vines grow, onto your table. Our dedication and commitment to the environment led us to run completely off the grid using solar panels.

TECHNICAL INFORMATION

AREA OF ORIGIN	In the heart of Gambellara appellation in the province of Vicenza, Veneto Region, where this local grape has been growing for centuries.
SOIL TYPE	Volcanic, with thin tuff-layers.
VARIETAL	Garganega
TRAINING SYSTEM	Veronese Pergola, Guyot.
AVERAGE VINE AGE	30 years
HARVEST PERIOD/METHOD	Mid-September.
WINE MAKING	Without 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/64.4°F.
MATURING AND AGING	4 to 5 months in stainless steel tanks.
FINING	1 month in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	12% Vol.
RESIDUAL SUGAR	4,2 g/l
TOTAL ACIDITY	6,0 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Straw yellow color with brilliant green and gold tinting.
BOUQUET	Fragrant, crisp, fruity nose with a touch of ripe fruit.
TASTE	Crisp and mineral, fresh and elegant with a pleasing persistence. Dry medium-bodied, good acidity, tinges of white flowers, with an exquisite bitter almond aftertaste.
SERVING TEMPERATURE	8-10°C/47-50°F
SERVING SUGGESTIONS	Perfect match with ocean and river fish, white chowder (with shellfish), white meats, including goat, and with pea or asparagus risottos.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork/Screw-cap

HOW TO DESCRIBE ON WINE LIST

GAMBELLARA CLASSICO DOC
(indigenous grape)