

CAVAZZA

STORIE DI VIGNA DAL 1928



CABERNET CICOGNA

Cabernet Colli Berici DOC



A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed.

The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).
SOIL TYPE	Iron-rich clay and limestone.
VARIETAL	Cabernet Sauvignon (growing in our area for more than 100 years).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	20 years
HARVEST PERIOD/METHOD	Mid-October. Careful grape selection by hand.
WINE MAKING	In red (grape skins remain in contact with the juice).
PRIMARY FERMENTATION	About 10-12 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F.
MATURING AND AGING	12 months in small 228 liter French medium toasted oak barrels.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13,5% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,4 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Deep and rich purple, leaning towards garnet red with aging.
BOUQUET	Very intense aroma of spices and ripe red fruit.
TASTE	Full and velvety, with hints of woody undergrowth. Elegant tannins, lingering finish of vanilla-flavored red berry fruit.
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	Perfect with all types of roasts, like roast beef Florentine with rosemary or roast pork, and game dishes like rotisserie grilled leg of venison and both soft and hard mature cheeses (like Asiago stravecchio).
BOTTLE SIZE	€ 750 ml/Magnum 1.5 l
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"CICOGNA" CABERNET SAUVIGNON
Colli Berici DOC (Veneto, Region)

CAVAZZA

STORIE DI VIGNA DAL 1928



SYRAH CICOGNA

Syrah Veneto IGT



A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).
SOIL TYPE	Iron-rich clay and limestone.
VARIETAL	Syrah
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	16 years
HARVEST PERIOD/METHOD	Beginning of October (grapes are carefully hand selected from the best vines on hilltops facing sun all year round).
WINE MAKING	In red (grape skins remain in contact with the juice).
PRIMARY FERMENTATION	About 10-12 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F.
MATURING AND AGING	12 months in small 228 liter French medium toasted oak barrels.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	14% Vol.
RESIDUAL SUGAR	4,1 g/l
TOTAL ACIDITY	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Dark ruby-red with violet reflexes.
BOUQUET	Ripe wild berries, coffee and licorice aroma.
TASTE	A base note of smoke with macerated black cherry fruit, grilled plum, and fragrant herb notes with tobacco hints. Balanced showing lively acidity and a spiced finish.
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	Perfect with all types of red meat like roast beef or beef fillet with truffles, stuffed pork, game and mature, or even spicy, cheeses.
BOTTLE SIZE	€ 750 ml/Magnum 1.5 l
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"CICOGNA" SYRAH
Veneto IGT

CAVAZZA

STORIE DI VIGNA DAL 1928



SAN MARTINO CICOGNA

Rosso Passito Veneto IGT



A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).
SOIL TYPE	Iron-rich clay and limestone.
VARIETAL	Merlot (growing in our area for more than 100 years).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	22 years
HARVEST PERIOD/METHOD	Beginning of October. The best Merlot grapes from our hilltops are carefully selected by hand and placed in small wooden crates for a natural drying process lasting 30 days.
WINE MAKING	In red (grape skins remain in contact with the juice).
PRIMARY FERMENTATION	After destemming the raisins in a soft press, the residue is gently pressed down to the bottom of steel vats, and mixed again, pushing it to the top up to 5 times a day for about 18 days at a controlled temperature of 26°C/78.8°F.
MATURING AND AGING	18 months in small 228 liter French medium toasted oak barrels.
FINING	1 year in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	15% Vol.
RESIDUAL SUGAR	20 g/l
TOTAL ACIDITY	6,2 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Exceptionally rich and dense dark ruby-red.
BOUQUET	Extremely intense nose of cherries preserved in liquor, compote of sour cherries, and redcurrants, with overtones of vanilla, cocoa and coffee.
TASTE	Finely balanced, rich in sweet tannins, well structured, elegant. Round and supple, with a smoky note of grilled beef mixing with lightly sweet and juicy flavors of roasted plum, bay leaf and blackberry puree. Full body.
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	Perfect with all types of red meat and game dishes. Ideal at the end of the meal with hardened, mature cheese. Outstanding on its own as a wonderful "meditation wine".
BOTTLE SIZE	€ 750 ml/Magnum 1.5 l
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"CICOGNA SAN MARTINO"
Rosso Passito Veneto IGT
(raisin red wine)

CAVAZZA

STORIE DI VIGNA DAL 1928



MERLOT CICOGNA

Merlot Colli Berici DOC



A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).
SOIL TYPE	Iron-rich clay and limestone.
VARIETAL	Merlot (growing in our area for more than 100 years).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	22 years
HARVEST PERIOD/METHOD	Beginning of October. Careful grape selection by hand.
WINE MAKING	In red (grape skins remain in contact with the juice).
PRIMARY FERMENTATION	About 10-12 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F.
MATURING AND AGING	12 months in small 228 liter French medium toasted oak barrels.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13,5% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Deep ruby-red color, leaning towards garnet with aging.
BOUQUET	Full nose with hints of small red fruits, such as redcurrant, black raspberry, ripe black cherry, and subtle spices and dried herbs.
TASTE	Balanced on the palate with elegant and very persistent tannins. Full body
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	Perfect with all types of red meat and game, like beef fillet with fresh chanterelle mushrooms, hare with polenta and porcini mushrooms, roast pork and mature cheeses (like Monte Veronese).
BOTTLE SIZE	€ 750 ml/Magnum 1.5 l
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"CICOGNA" MERLOT
Colli Berici DOC (Veneto Region)