

CAVAZZA

STORIE DI VIGNA DAL 1928



CAPITEL

Recioto di Gambellara Classico DOCG



PASSITI

A limited production wine, from small lots of local grapes, that reflects the distinctive terroir of the Cavazza family's estate, and highlights the craftsmanship involved in our winemaking. Only the best handpicked grapes from favorable years are chosen to be dried naturally, then hand-squeezed and bottled to become this unique raisin wine.

TECHNICAL INFORMATION

AREA OF ORIGIN	From the classic wine-producing area of Gambellara. The name "Capitel" is a tribute to the Saint Freedom (Santa Libera) shrine, just around the corner from our winery.
SOIL TYPE	Volcanic, limestone.
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergolella
AVERAGE VINE AGE	40 years
HARVEST PERIOD/METHOD	Mid-September, handpicking and careful selection of the most sun-drenched grape bunches. They are then dried naturally using the traditional "picai-method", where they are hung (in dialect "picà", hence the name of the drying process) with ties in a loft for at least 4 months.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Once the drying process is over, the grapes are positioned in a manual wine-press and gently squeezed. The residue (must) is slowly fermented in small 228 liter French oak barrels for about a year.
AGEING	1 more year in small French oak barrels.
FINING	6 months in bottle.

ANALYTICAL CHARACTERISTICS

ALCOHOL	12,5% Vol.
RESIDUAL SUGAR	188 g/l
TOTAL ACIDITY	6,2 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Intense golden yellow color.
BOUQUET	Extraordinary fresh and concentrated with aromas of sweet almonds, apricot jam and pear honey with notes of caramel supported by a mineral background.
TASTE	Velvety smooth on the palate, the taste is warm and balanced, with just the right degree of acidity.
SERVING TEMPERATURE	10-12°C/50-54°F
SERVING SUGGESTIONS	Excellent served by itself, or it is a perfect match with traditional oven-baked pastries (the sweeter, drier kind), cookies like "cantucci", pâté de foie gras, and strong tasting cheeses like blue cheeses.
BOTTLE SIZE	€ 500 ml
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"CAPITEL"
Recioto di Gambellara Classico DOCG
(raisin white wine, Veneto Region)