

# CAVAZZA

STORIE DI VIGNA DAL 1928



## DULCIS

### Bianco Passito Veneto IGT

Limited bottles, created from small lots of Moscato. This wine 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 in wood crates, hand-squeezed and then bottled to become this outstanding and elegant raisin Moscato.

#### TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza (the name Dulcis recalls the sweetness of this wine).
SOIL TYPE	Iron-rich sandstone outcrops and karst limestone.
VARIETAL	Moscato
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	20 years
HARVEST PERIOD/METHOD	First week of September. The best Moscato grapes from hill-top positions are carefully selected by hand and put in small wooden crates for a natural drying process of 30 days.
WINE MAKING	Off skins
PRIMARY FERMENTATION	After destemming the raisins in a soft press, the residue is fermented for 10 days in steel vats at thermostatically controlled temperature of 16°C /65°F.
FINING	6 months in bottle.

#### ANALYTICAL CHARACTERISTICS

ALCOHOL	11,5% Vol.
RESIDUAL SUGAR	120 g/l
TOTAL ACIDITY	6,2 g/l

#### ORGANOLEPTIC PROPERTIES

COLOR	Intense yellow color with gold hues.
BOUQUET	Ripe peach, with notes of honey and candied almonds.
TASTE	Elegant and warm, with a lingering finish. Very good balance between acidity and sugar.
SERVING TEMPERATURE	10-12°C/50-54°F
SERVING SUGGESTIONS	Excellent served by itself, or it is a perfect match with "cantucci" cookies, sweet pastries, and oven-baked cakes (specifically chocolate).
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork

#### HOW TO DESCRIBE ON WINE LIST

"DULCIS"  
Bianco Passito Veneto IGT  
(raisin Moscato wine, Veneto Region)