

# 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)

# 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	e 500 ml
CLOSURE	Wooden cork

#### HOW TO DESCRIBE ON WINE LIST

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

# CAVAZZA

STORIE DI VIGNA DAL 1928

## SELVA

### Gambellara Vin Santo Classico DOC



PASSITI

Limited bottles, created from small lots of local grapes. 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 superb and exclusive raisin wine.

#### TECHNICAL INFORMATION

AREA OF ORIGIN	From the heart of classic wine-producing area of Gambellara in the province of Vicenza (Veneto). Named as a tribute to our precious and small "Selva Hill".
SOIL TYPE	Volcanic, limestone.
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergolella
AVERAGE VINE AGE	40 years
HARVEST PERIOD/METHOD	Mid-September. Only the best and most sun-drenched grapes are carefully selected by hand (only on favorable years) and hung using the "Picai" (dialect meaning hung) method, which is a medieval technique of hanging the grapes with ties on the ceiling of an attic for a natural drying process, lasting 4 months.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Once the drying process is over, the grapes are positioned in a manual wine-pressed and squeezed, the residue (must) is fermented for 3 months in steel vats at thermostatically controlled temperature of 18°C/64.4°F, to later be transferred into oak for aging.
AGEING	3 years in small 228 liter medium toasted French oak barrels.
FINING	1 year in bottle.

#### ANALYTICAL CHARACTERISTICS

ALCOHOL	14% Vol.
RESIDUAL SUGAR	310 g/l
TOTAL ACIDITY	6,0 g/l

#### ORGANOLEPTIC PROPERTIES

COLOR	Dark and dense amber color.
BOUQUET	Rich and concentrated with aromas of fig jam and toasted almonds.
TASTE	This outstanding nectar is well rounded, almost creamy, complex yet balanced, the taste of toasted almonds and honey lingers on the palate. Long lasting persistence.
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	Delicious with dry and sweet desserts like a crumble cake or biscotti. Extraordinary with ice creams, cookies, or custard. Also wonderful with foie-gras, or strong tasting cheeses. We recommend you open it 30 minutes prior to tasting, and enjoy it in a large glass.
BOTTLE SIZE	€ 375 ml
CLOSURE	Wooden cork



#### HOW TO DESCRIBE ON WINE LIST

"SELVA"  
Vin Santo di Gambellara DOC  
(raisin white wine, Veneto Region)