

CAVAZZA

STORIE DI VIGNA DAL 1928



SELEZIONI

CREARI Gambellara Classico DOC

Artisanal limited production wine made with a local indigenous grape, handcrafted from specific, single 2 ha(5 ac) small plots facing southwest at an elevation of 240 m (787 ft).

TECHNICAL INFORMATION

AREA OF ORIGIN	Creari, one of the sub-areas of the Gambellara appellation in the province of Vicenza, Veneto Region.
SOIL TYPE	Limestone, partly volcanic.
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergola
AVERAGE VINE AGE	30 years
HARVEST PERIOD/METHOD	Deliberately late, in the second half of October, with careful grape selection by hand.
WINE MAKING	Brief skin contact.
PRIMARY FERMENTATION	The grapes are emptied into a press for thermostatically controlled soft-crushing, then the must is briefly macerated on the skins (about 24 hours). The must is then statically removed from the lees and fermented at a thermostatically controlled temperature of 16°C max/60.8°F.
MATURING AND AGING	On its own yeast for 6 months and stirred (batonnage) every 15 days.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13% Vol.
RESIDUAL SUGAR	3,8 g/l
TOTAL ACIDITY	5,6 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Brilliant intense yellow with gold reflections.
BOUQUET	Complex, mineral nose with overtones of ripe yellow fruit and saffron.
TASTE	Well rounded, sapid flavor that lingers on the palate.
SERVING TEMPERATURE	10-12°C/50-54°F
SERVING SUGGESTIONS	Perfect with spiced appetizers or starters such as sliced bread with stockfish cream ("baccalà mantecato") and aromatic white meats like rabbit with juniper berries and mature cheeses. Ideal with fish cooked in Mediterranean herbs and spices.

BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"CREARI"
Gambellara Classico DOC
(Veneto indigenous wine)