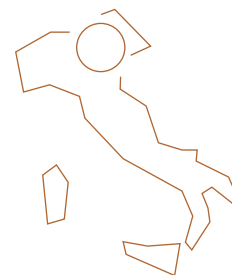


Cabernet Cicogna

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

ANALYTICAL CHARACTERISTICS	ALCOHOL 14 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Deep and rich purple, leaning towards garnet red with aging.
	RESIDUAL SUGAR 2 g/l		BOUQUET Very intense aroma of spices and ripe red fruit.
	TOTAL ACIDITY 5,5 g/l		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

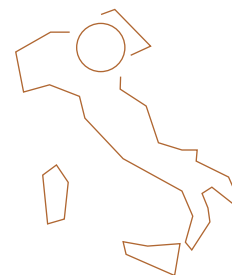


Merlot Cicogna

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

ANALYTICAL CHARACTERISTICS	ALCOHOL 14 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Deep ruby-red color, leaning towards garnet with aging.
	RESIDUAL SUGAR 3,2 g/l		BOUQUET Full nose with hints of small red fruits, such as redcurrant, black raspberry, ripe black cherry, and subtle spices and dried herbs.
	TOTAL ACIDITY 5,8 g/l		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

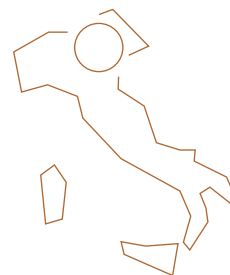


Syrah Cicogna

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.



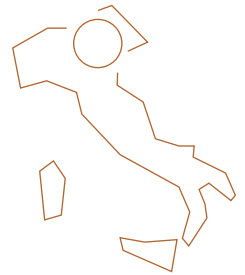
TECHNICAL INFORMATION	AREA OF ORIGIN Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).	AVERAGE VINE AGE 16 years
	SOIL TYPE Iron-rich clay and limestone.	HARVEST PERIOD/METHOD Beginning of October (grapes are carefully hand selected from the best vines on hilltops facing sun all year round).
	VARIETAL Syrah	WINE MAKING In red (grape skins remain in contact with the juice).
	TRAINING SYSTEM Guyot	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 12 mesi in barrique di rovere francese da 228 lt a media tostatura. Terminato il passaggio in barrique il vino riposa ulteriormente per circa 6 mesi in vasche di cemento. Imbottigliamento e successivo affinamento in bottiglia.

ANALYTICAL CHARACTERISTICS	ALCOHOL 14 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Dark ruby-red with violet reflexes.
	RESIDUAL SUGAR 2,5 g/l		BOUQUET Ripe wild berries, coffee and licorice aroma.
	TOTAL ACIDITY 6,2 g/l		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.
			CLOSURE Wooden cork
			BOTTIGLIA e 750 ml / Magnum 1,5 l



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).	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.
	SOIL TYPE Iron-rich clay and limestone.	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.
	VARIETAL Merlot (growing in our area for more than 100 years).	WINE MAKING In red (grape skins remain in contact with the juice).
	TRAINING SYSTEM Guyot	MATURING AND AGING 18 months in small 228 liter French medium toasted oak barrels.
	AVERAGE VINE AGE 22 years	FINING 1 year in bottle
ANALYTICAL CHARACTERISTICS	ALCOHOL 15 % Vol.	COLOR Exceptionally rich and dense dark ruby-red.
	RESIDUAL SUGAR 20 g/l	BOUQUET Extremely intense nose of cherries preserved in liquor, compote of sour cherries, and redcurrants, with overtones of vanilla, cocoa and coffee.
	TOTAL ACIDITY 6,2 g/l	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.
ORGANOLEPTIC PROPERTIES		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".
		CLOSURE Wooden cork
		BOTTIGLIA e 750 ml / Magnum 1,5 l

