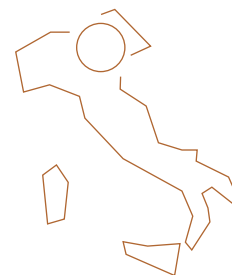


Since 1928 we have grown, vinified, and bottled grapes cultivated only on our family vineyards to craft artisanal wines.

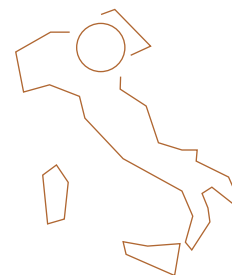


TECHNICAL INFORMATION	AREA OF ORIGIN On the volcanic slopes of Lessini Mountains between the Vicenza and Verona provinces, where the Durella grape has a deep-rooted history dating back to Medieval times.	AVERAGE VINE AGE 30 years
	SOIL TYPE Volcanic (considered one of the best volcanic soils on earth).	HARVEST PERIOD/METHOD Second half of September.
	VARIETAL Durella 100%	WINE MAKING Off skins
	TRAINING SYSTEM Veronese pergolella	PRIMARY FERMENTATION Without the skins in stainless steel tanks at thermostatically controlled temperature of 18°C max/64.4°F.
		FOAMING 10-15 days
		FINING In autoclave for 3 months.
		FINING In autoclave for 3 months.
		PARKLING MAKING TECHNIQUE Martinotti - Charmat

ANALYTICAL CHARACTERISTICS	ALCOOL SVOLTO 12% Vol.	ORGANOLEPTIC PROPERTIES	Bright straw yellow with greenish reflections.
	RESIDUO ZUCCHERINO 6 g/l		SERVING TEMPERATURE 4-6°C/42.8-46.4°F
	ACIDITÀ TOTALE 6,7 g/l		SERVING SUGGESTIONS Outstanding as an aperitif. A great match with local Veneto products like Asiago and Monte Veronese cheeses and sopressa (salami). Try also with Tex-Mex cuisine
			BOTTIGLIA e 750 ml



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and bottled grapes cultivated only
on our family vineyards
to craft artisanal wines.*



TECHNICAL INFORMATION	AREA OF ORIGIN Berici Hills in the province of Vicenza, Veneto.	WINE MAKING Off skins
	SOIL TYPE Mix of limestone and clay.	PRIMARY FERMENTATION Without the skins for about 3 days in stain- less steel tanks at thermostatically controlled temperature of 18°C max/64.4 F.
	VARIETAL Glera 100%	FOAMING 10-15 days
	TRAINING SYSTEM Guyot	FINING In autoclave for 3 months.
	AVERAGE VINE AGE 8 years	
	HARVEST PERIOD/METHOD Second half of August.	SPARKLING MAKING TECHNIQUE Martinotti - Charmat

ANALYTICAL CHARACTERISTICS	ALCOOL SVOLTO 11,5% Vol.
	RESIDUO ZUCCHERINO 8 g/l
	ACIDITÀ TOTALE 5,9 g/l

ORGANOLEPTIC PROPERTIES

Pale straw yellow with soft greenish
hues.

SERVING TEMPERATURE
6-10°C/43-47°F

SERVING SUGGESTIONS
Outstanding as an aperitif and excel-
lent with any social occa-
sion. It also goes beautifully with most
delicate dishes throu-
ghout the meal, in particular those
made with fish and seafood,
such as scampi tails with zucchini and
basil purée or most pasta
dishes. Also try it with Asian food.

BOTTIGLIA
e 750 ml

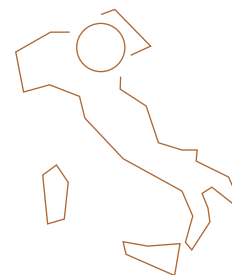


Prosecco Rosé

DOC Extra Dry
Millesimato



A sparkling cuvée made from Glera and Pinot Nero grapes. Soft powder pink color, on the nose elegant floral aromas of rose petal and small red fruits berries like wild strawberries. On the palate it is enveloping and delicate, fresh and sapid.

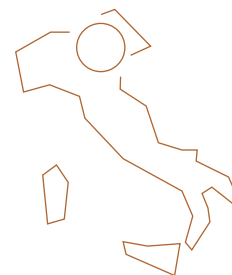


TECHNICAL INFORMATION	AREA OF ORIGIN Veneto, Prosecco Doc area	AVERAGE VINE AGE 10 years
	SOIL TYPE Mix of limestone and clay	HARVEST PERIOD/METHOD Mid of August/beginning of September
	VARIETAL Glera 90%, Pinot Nero 10%	WINE MAKING Glera in white, Pinot Nero in red with a brief skin maceration
	TRAINING SYSTEM Guyot	FOAMING Three months under pressure in tank, Charmat method

ANALYTICAL CHARACTERISTICS	ALCOOL SVOLTO 11,5% Vol.	ORGANOLEPTIC PROPERTIES	Soft powder pink color
	RESIDUO ZUCCHERINO 8 g/l		SERVING TEMPERATURE 4-6°C/42.8-46.4°F
	ACIDITÀ TOTALE 5,9 g/l		SERVING SUGGESTIONS Perfect as an aperitif but can also be combined with the whole meal, especially with seafood
			BOTTIGLIA e 750 ml



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TECHNICAL INFORMATION	AREA OF ORIGIN Gambellara in the province of Vicenza, Veneto.	WINE MAKING Off skins
	SOIL TYPE Mix of limestone and clay.	PRIMARY FERMENTATION Without the skins for about 3 days in stainless steel tanks at thermostatically controlled temperature of 18°C/65°F.
	VARIETAL Prosecco.	FOAMING 10-15 days
	TRAINING SYSTEM Guyot.	FINING In autoclave for 1 month to enrich and maintain the perfect natural sparkling.
	AVERAGE VINE AGE 5 years	SPARKLING MAKING TECHNIQUE Martinotti - Charmat
	HARVEST PERIOD/METHOD Second half of August	

ANALYTICAL CHARACTERISTICS	ALCOHOL 10,5% Vol.	ORGANOLEPTIC PROPERTIES	COLOR Pale straw yellow with soft greenish hues.
	RESIDUAL SUGAR 11,5 g/l		SERVING TEMPERATURE 6-8°C/ 43-47°F
	TOTAL ACIDITY 5,8 g/l		SERVING SUGGESTIONS Perfect as an aperitif, or it also pairs well with most light dishes throughout the meal, particularly with fish and vegetable courses, crisp summer salads and most pasta dishes. Also try with sushi and sashimi.
		BOTTLE e 750 ml	

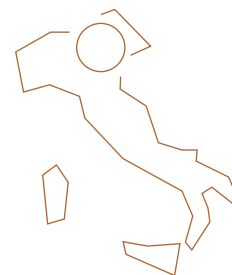


Tai Rosso

Tai Rosso
Colli Berici DOC



This wine marks the beginning of the Cavazza wine making family; founded in 1928 and continuously operated under our family's ownership and management. Blending traditional and innovative winemaking practices, our winery draws from sustainably farmed vineyards to create an outstanding portfolio of fine estate grown and bottled wines in perfect harmony with nature. Our artisan philosophy of wine-making wants to capture and transfer the real taste of our land, the terroir in which our vines grew, onto your table. Our dedication and commitment to the environment led us to run completely off the grid using solar panels.



TECHNICAL INFORMATION	AREA OF ORIGIN Colli Berici Hills, in the province of Vicenza, Veneto Region, where it has always grown.	HARVEST PERIOD/METHOD Second half of September, handpicking only the best grapes.
	SOIL TYPE Clay and limestone.	PRIMARY FERMENTATION Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 23°C max/73.4°F.
	VARIETAL Tai Rosso (indigenous grape that only grows in the Colli Berici area. Tai Rosso is a relative of Grenache).	WINE MAKING On skins for about 3-5 days.
	TRAINING SYSTEM Guyot	MATURING AND AGING 4 to 5 months in stainless steel tanks.
	AVERAGE VINE AGE 18 years	FINING 1 month in bottle.

ANALYTICAL CHARACTERISTICS	ALCOHOL 12,5 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Ruby-red color, not particularly deep, but bright and brilliant.
	RESIDUAL SUGAR 3,2 g/l		BOUQUET Gently vinous nose with a touch of raspberries.
	TOTAL ACIDITY 5,3 g/l		TASTE Medium-bodied, slightly bitter (but pleasant) taste in the finish.
			SERVING TEMPERATURE 12-14°C/54-57°F
			SERVING SUGGESTIONS A perfect all-around wine, that can be paired well with structured main courses or traditional Veneto dishes like "Baccalà alla Vicentina," rabbit casserole, herb-roasted lamb, pea risotto and turkey with pomegranate.
			BOTTLE SIZE 750 ml/Magnum 1.5 l
			CLOSURE Wooden cork

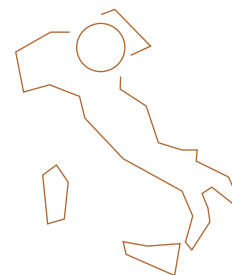


Cabernet

Cabernet
Veneto IGT



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TECHNICAL INFORMATION	AREA OF ORIGIN Colli Berici Hills, in the province of Vicenza, Veneto, where it has been growing for more than 200 years.	HARVEST PERIOD/METHOD Second half of October.
	SOIL TYPE Clay and limestone.	PRIMARY FERMENTATION Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 23°C max/73.4°F.
	VARIETAL Cabernet	WINE MAKING On skins for about 7-8 days.
	TRAINING SYSTEM Guyot	MATURING AND AGING 4 to 5 months in stainless steel tanks.
	AVERAGE VINE AGE 20 years	FINING 1 month in bottle.

ANALYTICAL CHARACTERISTICS	ALCOHOL 12,5 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Bright and lively ruby red color.
	RESIDUAL SUGAR 4 g/l		BOUQUET Nose of red berries, like redcurrants and forest fruits. Slightly herbal notes.
	TOTAL ACIDITY 5,3 g/l		TASTE Soft and mouth-filling, slightly tannic, with a persistent finish.
			SERVING TEMPERATURE 12-14°C/54-57°F
			SERVING SUGGESTIONS Perfect with oven cooked pasta dishes with meat sauce, and main dishes of white meat, and mixed grill barbecues.
			BOTTLE SIZE 750 ml
			CLOSURE Wooden cork

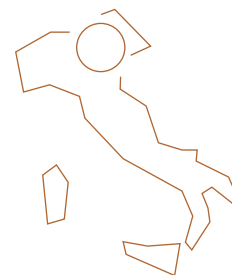


Pinot Grigio

Pinot Grigio
delle Venezie DOC



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TECHNICAL INFORMATION	AREA OF ORIGIN Colli Berici Hills, in the province of Vicenza, Veneto, where it has been growing for more than 50 years.	HARVEST PERIOD/METHOD End of August.
	SOIL TYPE Medium structure.	PRIMARY FERMENTATION Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 16°C max/64.4°F.
	VARIETAL Pinot Grigio	WINE MAKING Off skins
	TRAINING SYSTEM Guyot	MATURING AND AGING 4 to 5 months in stainless steel tanks.
	AVERAGE VINE AGE 15 years	FINING 1 month in bottle.

ANALYTICAL CHARACTERISTICS	ALCOHOL 13 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Natural light straw yellow color.
	RESIDUAL SUGAR 4 g/l		BOUQUET Fragrant nose with hints of almond tree flowers and golden apple.
	TOTAL ACIDITY 6 g/l		TASTE Crisp and mineral flavor, enhanced by a balanced citrus aftertaste. Medium-bodied, well developed backbone and texture.
			SERVING TEMPERATURE 10-12°C
			SERVING SUGGESTIONS Superb served with cold cuts, fish appetizers, flavored vegetable soups, Italian style creamed risottos and seafood. Ideal partner of egg & asparagus based dishes. Well worth trying with "Baccalà alla Vicentina" (Vicenza style codfish).
			BOTTLE SIZE 750 ml
			CLOSURE Wooden cork/screw-cap

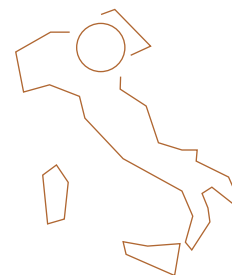


Merlot

Merlot
Veneto DOC



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TECHNICAL INFORMATION	AREA OF ORIGIN Colli Berici Hills, in the province of Vicenza, Veneto, where it has been growing for more than 200 years.	HARVEST PERIOD/METHOD Beginning of October, handpicking only the best grapes.
	SOIL TYPE Clay and limestone.	PRIMARY FERMENTATION Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at thermostatically controlled temperature of 23°C max/73.4°F.
	VARIETAL Merlot	WINE MAKING On skins for about 7-8 days.
	TRAINING SYSTEM Guyot	MATURING AND AGING 4 to 5 months in stainless steel tanks.
	AVERAGE VINE AGE 18 years	FINING 1 month in bottle.

ANALYTICAL CHARACTERISTICS	ALCOHOL 12,5 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Bright ruby-red
	RESIDUAL SUGAR 4 g/l		BOUQUET Fruity aroma of ripe red berries with a slightly spicy note of black pepper.
	TOTAL ACIDITY 5,6 g/l		TASTE Soft on the palate, elegant and well-balanced, with a complex structure.
			SERVING TEMPERATURE 16-18°C
			SERVING SUGGESTIONS Perfect with oven-baked first courses with meat sauce, and main dishes such as pork, roasts and rabbit.
			BOTTLE SIZE 750 ml
			CLOSURE Wooden cork

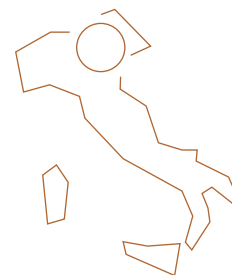


Garganega

Garganega
Veneto IGT



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TECHNICAL INFORMATION	AREA OF ORIGIN In the heart of Gambellara appellation in the province of Vicenza, Veneto Region, where this local grape has been growing for centuries.	HARVEST PERIOD/METHOD Mid-September.
	SOIL TYPE Volcanic, with thin tuff-layers.	PRIMARY FERMENTATION Soft crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 16°C max/64.4°F.
	VARIETAL Garganega	WINE MAKING Without skins (in white).
	TRAINING SYSTEM Veronese Pergola.	MATURING AND AGING 4 to 5 months in stainless steel tanks.
	AVERAGE VINE AGE 30 years	FINING 1 month in bottle.

ANALYTICAL CHARACTERISTICS	ALCOHOL 12 % Vol.
	RESIDUAL SUGAR 4,2 g/l
	TOTAL ACIDITY 6,0 g/l

ORGANOLEPTIC PROPERTIES	COLOR Straw yellow color with brilliant green and gold tinting.
	BOUQUET Fragrant, crisp, fruity nose with a touch of ripe fruit.
	TASTE Crisp and mineral, fresh and elegant with a pleasing persistence. Dry medium-bodied, good acidity, tinges of white flowers, with an exquisite bitter almond aftertaste.
	SERVING TEMPERATURE 8-10°C/47-50°F
	SERVING SUGGESTIONS Perfect match with ocean and river fish, white chowder (with shellfish), white meats, including goat, and with pea or asparagus risottos.
	BOTTLE SIZE 750 ml
	CLOSURE Wooden cork/Screw-cap

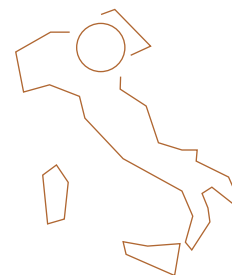


Solo per noi!

Bianco Frizzante
sui lieviti



A wine shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar with minimal human intervention, capturing the highly sought-after qualities of varietal character and terroir. Fining and sedimentation, as opposed to filtration, maximize the preservation of color and flavor elements resulting in a wine that abound with fruit and flavor.

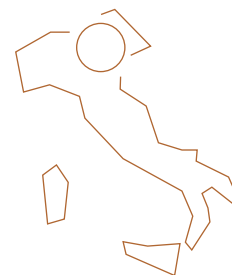


TECHNICAL INFORMATION	AREA OF ORIGIN Gambellara in the province of Vicenza, Veneto.	WINE MAKING Off skins
	SOIL TYPE Volcanic, rich in basaltic lava and tuff.	PRIMARY FERMENTATION Without the skins for about 3 days in stainless steel tanks at a thermostatically controlled temperature of 16°C max/60.8°F.
	VARIETAL Durella and Garganega.	SECONDARY FERMENTATION In bottle.
	TRAINING SYSTEM Veronese pergoleta.	FINING In autoclave for 1 month to enrich and maintain the perfect natural sparkling.
	AVERAGE VINE AGE 30 years	SPARKLING MAKING TECHNIQUE "Sur Lie"
	HARVEST PERIOD/METHOD End of September.	

ANALYTICAL CHARACTERISTICS	ALCOHOL 11% Vol.	ORGANOLEPTIC PROPERTIES	COLOR Straw yellow.
	RESIDUAL SUGAR 4 g/l		SERVING TEMPERATURE 6-8°C/43-47°F
	TOTAL ACIDITY 6,60 g/l		SERVING SUGGESTIONS Ideal as an aperitif, it also pairs well with most dishes throughout the meal, particularly with light fish courses. Great with Thai or Asian food in general.
		BOTTLE e 750 ml	



A staple of the Cavazza Family winery, Tredici is a tribute to the Italian lucky number, 13. With its fresh and seductive taste, it makes a stylish addition to any occasion.



TECHNICAL INFORMATION	AREA OF ORIGIN Gambellara in the province of Vicenza, Veneto.	WINE MAKING Off skins (in white)
	SOIL TYPE Medium texture soil.	PRIMARY FERMENTATION Without the skins for about 3 days in stainless steel tanks at a thermostatically controlled temperature of 16°C max/60.8°F.
	VARIETAL Cuvée of Garganega and Chardonnay.	FOAMING 10-15 days
	TRAINING SYSTEM Veronese pergolella, Guyot.	FINING In autoclave for 1 month to enrich and maintain the perfect natural sparkling.
	AVERAGE VINE AGE 20 years	SPARKLING MAKING TECHNIQUE Martinotti - Charmat
	HARVEST PERIOD/METHOD Second half of September.	

ANALYTICAL CHARACTERISTICS	ALCOHOL 10,5% Vol.	ORGANOLEPTIC PROPERTIES	COLOR Pale straw yellow.
	RESIDUAL SUGAR 10,5 g/l		SERVING TEMPERATURE 6-8°C/43-47°F
	TOTAL ACIDITY 6,1 g/l		SERVING SUGGESTIONS Great on its own as an aperitif, or as a perfect basic ingredient for cocktails like “Bellini”, “Mimosa” or “Spritz” with Aperol or Campari. It pairs excellent with Italian style appetizers like prosciutto wrapped melon and Caprese salad. Great with sea- food and shellfish like lobsters, crayfish or crabs. Pairs very well with Asian cuisine, especially Japanese. Try it with pizza.
			BOTTLE e 750 ml

