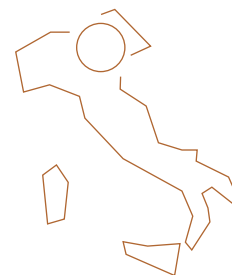


Limited bottles, created from small lots of local grapes. This wine reflects the distinctive terroir of the Cavazza family's estate, and highlights the craftsmanship involved in our winemaking. Only the best handpicked grapes from favorable years are chosen to be dried naturally in wood crates, hand-squeezed 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".	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.
	SOIL TYPE Volcanic, limestone.	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.
	VARIETAL Garganega	WINE MAKING Off skins
	TRAINING SYSTEM Veronese Pergola.	AGEING 3 years in small 228 liter medium toasted French oak barrels
	AVERAGE VINE AGE 40 years	FINING 1 year in bottle
ANALYTICAL CHARACTERISTICS	ALCOHOL 14 % Vol.	COLOR Dark and dense amber color
	RESIDUAL SUGAR 310 g/l	BOUQUET Rich and concentrated with aromas of fig jam and toasted almonds
	TOTAL ACIDITY 6,0 g/l	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

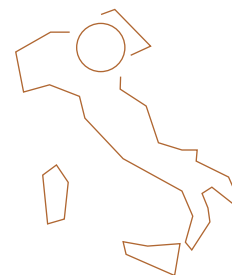


Dulcis

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.



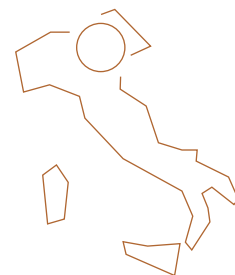
TECHNICAL INFORMATION	AREA OF ORIGIN Colli Berici Hills in the province of Vicenza (the name Dulcis recalls the sweetness of this wine).	HARVEST PERIOD/METHOD First week of September. The best Moscato grapes from hilltop positions are carefully selected by hand and put in small wooden crates for a natural drying process of 30 days.
	SOIL TYPE Iron-rich sandstone outcrops and karst limestone	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.
	VARIETAL Moscato	WINE MAKING Off skins
	TRAINING SYSTEM Guyot	AGEING 3 years in small 228 liter medium toasted French oak barrels
	AVERAGE VINE AGE 20 years	FINING 6 months 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



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 handsqueezed and bottled to become this unique raisin wine.

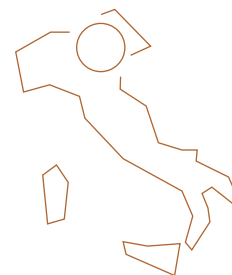


TECHNICAL INFORMATION	AREA OF ORIGIN From the classic wine-producing area of Gambellara. The name "Capitel" is a tribute to the Saint Freedom (Santa Libera) shrine, just around the corner from our winery.	HARVEST PERIOD/METHOD Mid-September, handpicking and careful selection of the most sun-drenched grape bunches. They are then dried naturally using the traditional "pi-cai-method", where they are hung (in
	SOIL TYPE Volcanic, limestone.	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
	VARIETAL Garganega	WINE MAKING Off skins
	TRAINING SYSTEM Veronese pergoletta	AGEING 1 more year in small French oak barrels
	AVERAGE VINE AGE 40 years	FINING 6 months in bottle.

ANALYTICAL CHARACTERISTICS	ALCOHOL 13 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Intense golden yellow color
	RESIDUAL SUGAR 170 g/l		BOUQUET Extraordinary fresh and concentrated with aromas of sweet almonds, apricot jam and
	TOTAL ACIDITY 6,2 g/l		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 500 ml
			CLOSURE Wooden cork



Estate grown and bottled artisanal wine made from our local, indigenous Garganega grape. Handcrafted from specific plots that are 8 ha/19 ac, facing southwest, at an elevation of 150 m/ 500 ft.

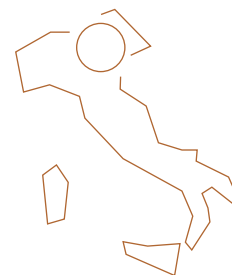


TECHNICAL INFORMATION	AREA OF ORIGIN Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).	HARVEST PERIOD/METHOD Second half of September, handpicking and selection of the best grapes.
	SOIL TYPE Volcanic, with thin layers of tuff (solidified volcanic ash).	PRIMARY FERMENTATION Soft crushing of the grapes at low temperatures, fermenting in stainless steel tanks at a thermostatically controlled temperature of 16°C max/60.8 F.
	VARIETAL Garganega	WINE MAKING Off skins (in white).
	TRAINING SYSTEM Veronese pergola, Guyot.	MATURING AND AGING 3 months in contact with its own natural yeasts.
	AVERAGE VINE AGE 25 years	FINING 3 months in bottle

ANALYTICAL CHARACTERISTICS	ALCOHOL 12,5 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Brilliant straw yellow color with green and gold tints.
	RESIDUAL SUGAR 3,5 g/l		BOUQUET Mineral nose with soft elderflower and fresh fruit.
	TOTAL ACIDITY 5,8 g/l		TASTE Crisp, elegant, sapid flavor that is well-balanced, with a pleasant bitter almond aftertaste.
			SERVING TEMPERATURE 16-18°C/60.8-64.4°F
			SERVING SUGGESTIONS Perfect with rice or pasta dishes featuring seafood or freshwater fish. Recommended with vegetable soups, eggs and with pea or asparagus risottos.
			BOTTLE SIZE 750 ml/Magnum 1.5 l
			CLOSURE Wooden cork



Artisanal and limited produced, made with a local indigenous grape, handcrafted from specific single 1 ha (2.47 ac) small plots, facing south/southwest at an elevation of 180 m (590 ft).

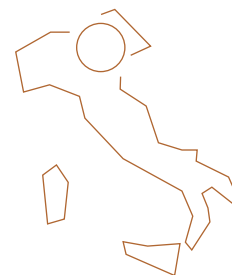


TECHNICAL INFORMATION	AREA OF ORIGIN Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).	HARVEST PERIOD/METHOD Mid-September/beginning of October, with a meticulous hand selection of the grapes.
	SOIL TYPE Iron-rich clay and limestone.	PRIMARY FERMENTATION About 8-10 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F.
	VARIETAL Tai Rosso (indigenous grape that only grows in Colli Berici area. Tai Rosso is a relative of Grenache).	WINE MAKING On skins (in red)
	TRAINING SYSTEM Veronese pergola, Guyot.	MATURING AND AGING 6 months in 3rd use 228 liter (60gal) French oak barrel.
	AVERAGE VINE AGE 18 years	FINING 6 months in bottle

ANALYTICAL CHARACTERISTICS	ALCOHOL 14 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Brilliant ruby-red color.
	RESIDUAL SUGAR 3,5 g/l		BOUQUET Delicate nose with hints of raspberry and wild rose.
	TOTAL ACIDITY 5,5 g/l		TASTE Smooth and harmonious full-flavored taste with a perfect level of tannin.
			SERVING TEMPERATURE 16-18°C/60.8-64.4°F
			SERVING SUGGESTIONS A great accompaniment to first course dishes, such as pasta and rice with meat sauces, grilled red meat, braised or casseroled white meat.
			BOTTLE SIZE 750 ml
			CLOSURE Wooden cork



*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).*

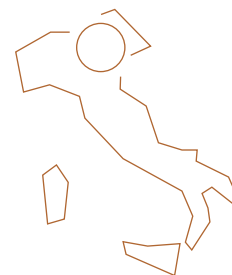


TECHNICAL INFORMATION	AREA OF ORIGIN Creari, one of the sub-areas of the Gambellara appellation in the province of Vicenza, Veneto Region.	HARVEST PERIOD/METHOD Deliberately late, in the second half of October, with careful grape selection by hand.
	SOIL TYPE Limestone, partly volcanic.	PRIMARY FERMENTATION 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.
	VARIETAL Garganega	WINE MAKING Brief skin contact.
	TRAINING SYSTEM Veronese pergola	MATURING AND AGING On its own yeast for 6 months and stirred (batonnage) every 15 days.
	AVERAGE VINE AGE 30 years	FINING 6 months in bottle

ANALYTICAL CHARACTERISTICS	ALCOHOL 13 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Brilliant intense yellow with gold reflections.
	RESIDUAL SUGAR 2,5 g/l		BOUQUET Complex, mineral nose with overtones of ripe yellow fruit and saffron.
	TOTAL ACIDITY 5,6 g/l		TASTE Well rounded, sapid flavor that lingers on the palate.
			SERVING TEMPERATURE 16-18°C/60.8-64.4°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



Artisanal red blend. A limited production wine, handcrafted from the best and small single vineyard blocks of Merlot, Syrah and Tocai Rosso (indigenous local grape). The vineyards have an extension of 1.5 ha (3.7 ac) and face south/southwest, at an elevation of 180 m.

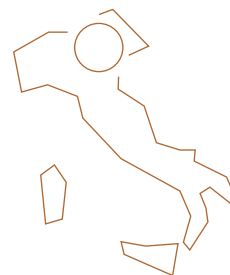


TECHNICAL INFORMATION	AREA OF ORIGIN Colli Berici Hills in the province of Vicenza, Veneto.	HARVEST PERIOD/METHOD Mid-September beginning of October, with a meticulous hand selection of the grapes.
	SOIL TYPE Iron-rich clay and limestone.	PRIMARY FERMENTATION About 10-12 days in stainless steel tanks at controlled temperature of 26°C/78.8°F.
	VARIETAL Merlot 60%; Syrah 40%	WINE MAKING On skins
	TRAINING SYSTEM Guyot	MATURING AND AGING 6 months in 3rd use 228 liter (60 gal) French oak barrel.
	AVERAGE VINE AGE 18 years	FINING 6 months in bottle

ANALYTICAL CHARACTERISTICS	ALCOHOL 13,5 % Vol.	ORGANOLEPTIC PROPERTIES	COLOR Deep ruby-red color with purple sparkles.
	RESIDUAL SUGAR 4 g/l		BOUQUET Intense and delicate scent, elegant and balsamic, with hints of violet, vanilla and rose pepper.
	TOTAL ACIDITY 5,7 g/l		TASTE Light juicy, with subtle black cherry and blackcurrant fruits, date and graphite notes and a moderate, spice-tinged finish.
			SERVING TEMPERATURE 16-18°C/60.8-64.4°F
			SERVING SUGGESTIONS May be paired with cold cuts, spit roasts, braised and roasted meats. Robust sauces and medium strength cheeses or spicy food.
			BOTTLE SIZE 750 ml
			CLOSURE Wooden cork



The name Opunzia is a tribute to the Opuntia Compressa plant, better known as the dwarf prickly pear, which we discovered on a volcanic hill on the edge of our vineyards. The protected species has become our symbol of natural biodiversity and its infinite richness.



TECHNICAL INFORMATION	ORIGIN The name Opunzia is a tribute to the Opuntia Compressa plant, which we discovered on a volcanic hill on the edge of our vineyards.	PRODUCTION PER HECTARE 90 q.
	SOIL TYPE Volcanic	AGE OF VINES 6 years
	VARIETAL Riesling	TIME OF HARVEST Hand-harvest at the beginning of September.
	ALTITUDE 50 - 100 m. a.s.l.	WINE MAKING The fermentation in white takes place at a controlled temperature of 16 °C in stainless steel tanks. Bottling in January and subsequent refinement in the bottle for six months. At all stages of winemaking, from pressing to bottling, we work in reduction, a technique that avoids contact of the must and wine with oxygen.
	EXPOSURE North-East	
	VINEYARD SIZE 1.2 Ha	
	YIELDS PER HECTARE 5200	
ANALYTICAL CHARACTERISTICS	ALCOHOL 12,5 % Vol.	ORGANOLEPTIC PROPERTIES The wine is straw yellow with greenish highlights, while the nose first reveals intense floral scents of European box and Spanish broom as well as tropical fruit, such as pineapple and maracujá (commonly known as passion fruit), followed by hints of flint arising from the volcanic soil on which the grapes are grown. The palate confirms the fruit and mineral profiles detected on the nose, while the finish is crisp and polished.
	RESIDUAL SUGAR 2,5 g/l	
	TOTAL ACIDITY 6,2 g/l	
		SERVING TEMPERATURE 8-10°C
		FOOD PAIRINGS Perfect with dishes featuring seafood or freshwater fish, white meat and semi-soft cheese.
		BOTTLE SIZE 750 ml

