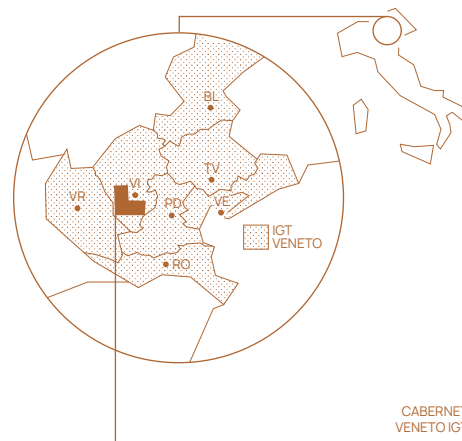


This range of wine is the ambassadors of the Venetian authenticity, modern wines with a long tradition.



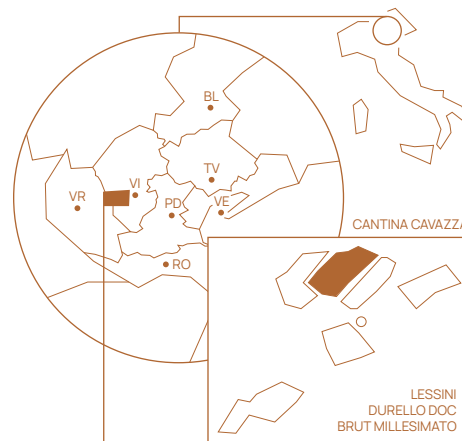
	SIGHT Ruby red.	SMELL Evoking the essence of the wild, with nuances of underbrush and herbal intricacies.	TASTE Unveiling the allure of balsamic undertones intertwined with the rich essence of marasca.	 <div> Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish </div>
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TECH INFO	ORIGIN The Cabernet Sauvignon has been cultivated by the family since the eighties.	AVERAGE AGE OF VINES 20 years
	REGION OF PRODUCTION On the Berici Hills, on the hillsides in Alonte municipality	HARVEST Second half of October.
	SOILS Calcareous, rich in iron	WINEMAKING Winemaking: the bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 8 days. The wine is aged in concrete for few months.
	GRAPE VARIETY Cabernet Sauvignon 100%	
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ABV 12.5%	ORGANOLEPTIC PROPERTIES Medium ruby, the nose expresses black fruits like blackberries, blueberries and plum and a hint of incense and mint. The palate is dry, with firm tannins, quite intense, with a good finish of black fruit and mint notes.
	SUGAR RESIDUAL 4 gr/lit	
	TOTAL ACIDITY 5.3 gr/lit	
		SERVING At 16-18 °C
		PAIRINGS Grilled meat, sausages, ravioli pasta.
		VOLUME e 750 ml



Crafted from the indigenous Durella grapes, a sparkling wine with a distinct volcanic character. Our vineyards grow in the Lessini hills area.



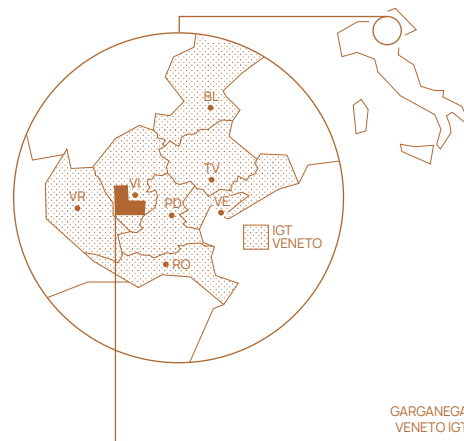
	SIGHT Bright straw yellow.	SMELL High intensity of citrusy aromas and flint stone.	TASTE freshness and minerality, entwined with delicate whispers of light honey-suckle aromas.	 <table border="1"> <tr> <td>Fresh - Acidic</td> <td>Astringent</td> <td>Sour</td> <td>Body</td> <td>Finish</td> </tr> <tr> <td>Mature - savoury</td> <td>Well-rounded</td> <td>Sweet</td> <td>Flavor intensity</td> <td></td> </tr> </table>	Fresh - Acidic	Astringent	Sour	Body	Finish	Mature - savoury	Well-rounded	Sweet	Flavor intensity	
Fresh - Acidic	Astringent	Sour	Body	Finish										
Mature - savoury	Well-rounded	Sweet	Flavor intensity											

TECH INFO	ORIGIN The Durella grape is cultivated in the Lessini Hills since 13 th century.	AVERAGE AGE OF VINES 5 years
	REGION OF PRODUCTION In the Lessinia Hills, in the volcanic foothill area, in the vineyard adjacent to the winery.	HARVEST First week of October
	SOILS On the volcanic soils of Lessinia hills.	WINEMAKING After the first fermentation in stainless steel at 16 °C, it lies on the lees for 2 months with frequent battonages. The autoclave fermentation lasts for three months.
	GRAPE VARIETY Durella 100%	
	TRAINING SYSTEM Pergoletta (a shorter version of pergola veronese)	

ANALYTICAL CHARACTERISTICS	ABV 12%	ORGANOLEPTIC PROPERTIES	Pale yellow, the nose display notes of green apple, hints of peach, lime, acacia flower and a distinctive flint note. Palate is dry, with a surprising bright acidity well balanced by the sugar residual. Perlage is consistent and pleasant. A quite long finish, supported by the sapidity is the distinctive character of this sparkling wine.
	SUGAR RESIDUAL 6 gr/lit		SERVING At 8-10 °C
	TOTAL ACIDITY 6.7 gr/lit		PAIRINGS The Durello could be paired with seafood, fresh cheese, charcuterie.
			VOLUME e 750 ml



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GARGANEGA
VENETO IGT

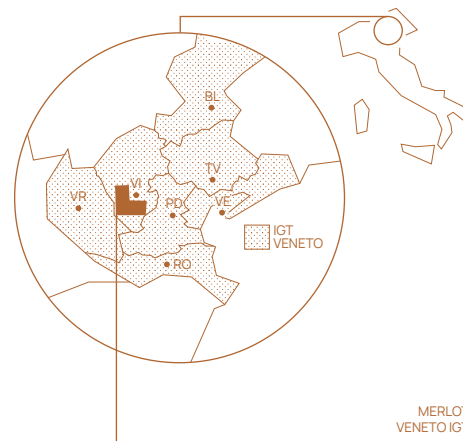
	SIGHT Pale yellow with greenish reflexes.	SMELL Enveloped in the exotic allure of tropical fruit aromas, alongside the zesty essence of lime.	TASTE An exquisite fusion unfolds as exceptional minerality intertwines harmoniously with the luscious, fruit-laden body of the wine.	
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TECH INFO	ORIGIN On the hillsides of the area of Montebello	AVERAGE AGE OF VINES 30 years
	SOILS Volcanic soil rich in basalts	HARVEST First week of October.
	GRAPE VARIETY Garganega 100%	WINEMAKING The grapes are fermented in stainless steel at 16 °C.
	TRAINING SYSTEM Pergola Veronese	
	ALTITUDE 150–180 m. a.s.l.	
	ASPECT S - SW	

ANALYTICAL CHARACTERISTICS	ABV 12%	ORGANOLEPTIC PROPERTIES Pale yellow, this wine displays delicate notes of apple, citrus, peach and flint stone. The palate is dry, with a crisp acidity and sapidity that makes the sip very tasty.
	SUGAR RESIDUAL 4.2 gr/lit	
	TOTAL ACIDITY 6 gr/lit	
		SERVING At 10–12 °C
		PAIRINGS Perfect with tomato sauce pasta, carbonara, delicate seafood.
		VOLUME e 750 ml



This range of wine is the ambassador of the Venetian authenticity, modern wines with a long tradition.



	SIGHT Ruby red with violet reflexes.	SMELL Indulge in the vibrant mix of succulent cherries and the alluring depth of blackberries, intertwining to create an enigmatic bouquet of flavors.	TASTE Light and elegant tannins, accompanied by the aromas detected on the nose.	 <table border="1"> <tr> <td>Fresh - Acidic</td> <td>Astringent</td> <td>Sour</td> <td>Body</td> <td>Finish</td> </tr> <tr> <td>Mature - savoury</td> <td>Well-rounded</td> <td>Sweet</td> <td>Flavor intensity</td> <td></td> </tr> </table>	Fresh - Acidic	Astringent	Sour	Body	Finish	Mature - savoury	Well-rounded	Sweet	Flavor intensity	
Fresh - Acidic	Astringent	Sour	Body	Finish										
Mature - savoury	Well-rounded	Sweet	Flavor intensity											

TECH INFO	ORIGIN The merlot has been cultivated by the family since the eighties	AVERAGE AGE OF VINES 20 years
	REGION OF PRODUCTION On the Berici Hills, on the hillsides in Alonte municipality.	HARVEST Second half of September.
	SOILS Clay and limestone	WINEMAKING The bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 8 days. The wine is aged in concrete for few months.
	GRAPE VARIETY Merlot 100%	
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ABV 12.5%	ORGANOLEPTIC PROPERTIES Medium ruby, the nose is rich in red fruits like cherry, plum and red currant. The palate is dry, with smooth tannins, a medium body and a good acidity that support the sip. It has a good finish with the strawberries notes that return in the aftertaste.
	SUGAR RESIDUAL 4 gr/lit	
	TOTAL ACIDITY 5.6 gr/lit	
	SERVING At 16-18 °C	PAIRINGS Tagliata, roast beef, beef steak, pasta with Bolognese sauce.
	VOLUME e 750 ml	

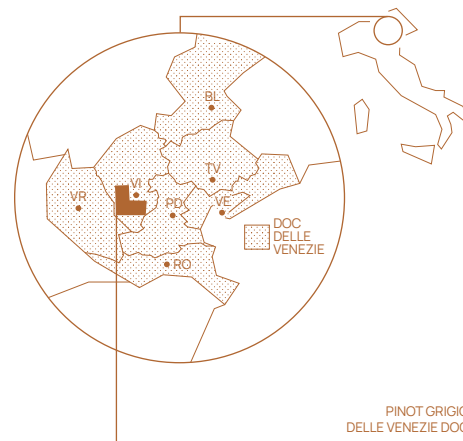


Pinot Grigio

Pinot Grigio
delle Venezie DOC



This range of wine is the ambassador of the Venetian authenticity, modern wines with a long tradition.



PINOT GRIGIO
DELLE VENEZIE DOC

	SIGHT Straw yellow.	SMELL Embracing the lushness of golden apples intertwined with the delicate essence of William pears.	TASTE Exuding elegance and displaying enduring qualities due to aging in concrete tanks.		Fresh - Acidic Mature - savoury	Astringent Well-rounded	Sour Sweet	Body Flavor intensity	Finish
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TECH INFO	ORIGIN This grape variety is cultivated by the family since the seventies.	AVERAGE AGE OF VINES 20 years
	REGION OF PRODUCTION On the foothills of Montebello area.	HARVEST End of August.
	SOILS Alluvial, with calcareous rocks	WINEMAKING The grapes are fermented in stainless steel at 18 °C and mature in stainless steel until January, with weekly battonage.
	GRAPE VARIETY Pinot grigio 100%	
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ABV 13%	ORGANOLEPTIC PROPERTIES	<p>Pale yellow, this wine displays delicate notes of pear and white flowers. The palate is dry, with a crisp refreshing acidity, very pleasant in the finish.</p>
	SUGAR RESIDUAL 4 gr/lit		
	TOTAL ACIDITY 6 gr/lit		
			SERVING At 10-12 °C
			PAIRINGS Perfect with egg-based dishes, seafood, vegetables.
			VOLUME e 750 ml

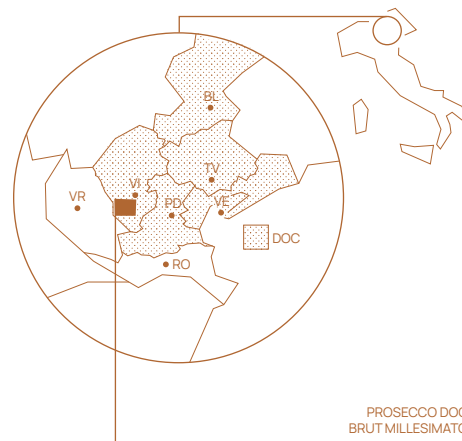


Prosecco

Prosecco DOC
Brut Millesimato



100% Glera grapes, cultivated in the vineyards owned by the family and vinified in charmat method. This Prosecco, made from our estate-grown grapes, shows flowery notes and with a fine leisurely bead.



PROSECCO DOC
BRUT MILLESIMATO

	SIGHT Bright straw yellow.	SMELL Nuanced aroma, where the delicate fragrance of acacia flowers elegantly mingles with the crisp essence of green apples.	TASTE Savory allure, this wine presents itself with a refreshing vitality.	<p> Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish </p>
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TECH INFO	ORIGIN Glera grapes have been grown by Cavazza family since the '90s.	AVERAGE AGE OF VINES 10 years
	REGION OF PRODUCTION In the DOC Prosecco area	HARVEST First week of September.
	SOILS Alluvial soils, with a volcanic and calcareous rock structure.	WINEMAKING After the first fermentation in stainless steel at 18 °C, the second fermentation is in auto-clave for 3 months.
	GRAPE VARIETY Glera 100%	
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ABV 11.5%
	SUGAR RESIDUAL 8 gr/lit
	TOTAL ACIDITY 5.9 gr/lit

ORGANOLEPTIC PROPERTIES	Pale yellow, the nose is a bouquet of honeysuckle, blossom, acacia flower and green apple. Palate is dry, with a great balance between acidity and sugar residual, a pleasant finish of white flowers and green apple, and a creamy perlage.
	SERVING At 6-10 °C
	PAIRINGS Excellent as an aperitif, perfect with simple fish dishes, charcuterie, and typical venetian cicchetti.
	VOLUME e 750 ml

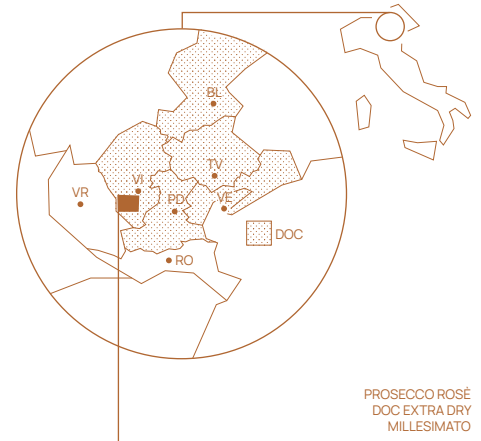


Prosecco Rosé

DOC Extra Dry
Millesimato



Our Prosecco Rosé is a perfect blend of Glera and Pinot Noir, with soft pink color, fruit driven and creamy foam vinified in Charmat method.




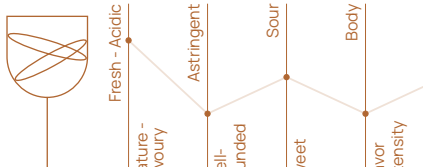
	SIGHT Pale rose.	SMELL The essence of sun-ripened strawberries intertwines gracefully with delicate undertones of fragrant roses.	TASTE Persistent perlage, offering a sensory dance on the palate. Red currant notes take center stage.	 Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish
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TECH INFO	ORIGIN Glera and Pinot Noir used to produce our Prosecco Rosé.	AVERAGE AGE OF VINES 10 years
	REGION OF PRODUCTION In the DOC Prosecco area	HARVEST On the second half of August for Glera, on the first week of September for Pinot Noir
	SOILS Limestone and clay	WINEMAKING The two varieties are vinified separately, and then blended together before the second fermentation, in autoclave, for three months.
	GRAPE VARIETY Glera 90%, Pinot Noir 10%	
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ABV 11.5%
	SUGAR RESIDUAL 15 gr/lt
	TOTAL ACIDITY 5.8 gr/lt

ORGANOLEPTIC PROPERTIES	Pink orange, the nose is a bouquet of delicate red fruits such as red currant, raspberries and strawberry. The palate is off dry, with the pleasant creamy sensation of the perlage that pairs perfectly with the acidity, and the return of the red fruits in the aftertaste.
	SERVING At 4-6 °C
	PAIRINGS Seafood, crudité, charcuterie.
	VOLUME e 750 ml



	<p>SIGHT</p> <p>Straw yellow.</p>	<p>SMELL</p> <p>Fruity and light hints of lime.</p>	<p>TASTE</p> <p>Apple and white acacia flowers.</p>	
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TECH INFO	ORIGIN Made in the hillsides of Lonigo (Vicenza)	AVERAGE AGE OF VINES 10 years
	REGION OF PRODUCTION In the DOC Prosecco area	HARVEST Second half of August.
	SOILS Alluvial soils, originated by volcanic and calcareous rocks	WINEMAKING The grapes are fermented in stainless steel at 16 °C. The wine is tank fermented for one month before bottling.
	GRAPE VARIETY Glera 100%	
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ABV 10.5%
	SUGAR RESIDUAL 11.5 gr/ltr
	TOTAL ACIDITY 5.8 gr/ltr

ORGANOLEPTIC PROPERTIES	<p>Pale yellow, the nose is juicy, with notes of pear, peardrop and honey-suckle. The palate is dry, with a pleasant freshness and a smooth perlage that supports the sip.</p>
	SERVING At 6-10 °C
	PAIRINGS Perfect as an aperitif, with cheese and salami and delicate fish dishes.

VOLUME e 750 ml

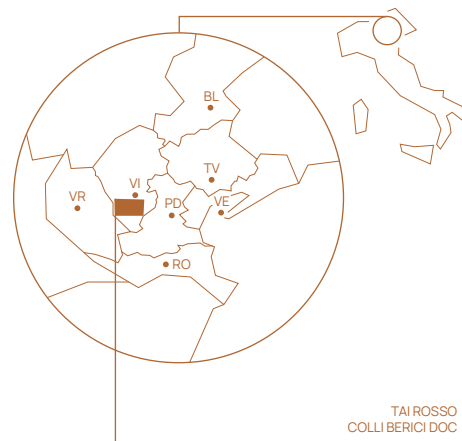


Tai Rosso

Tai Rosso
Colli Berici DOC



This range of wine is the ambassador of the Venetian authenticity, modern wines with a long tradition.



TAI ROSSO
COLLI BERICI DOC

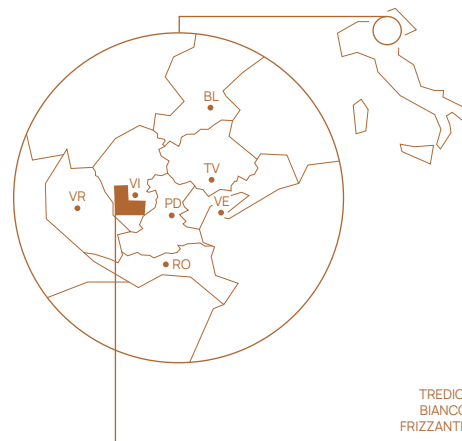
	SIGHT Bright ruby red.	SMELL An aromatic mix exuding a potent essence of ripe raspberries.	TASTE Blaccurrent and straw-berry aromas are predominant on the palate.	<p> Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish </p>
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TECH INFO	ORIGIN The grapes come from the vineyards situated in Alonte, in the Berici Hills	AVERAGE AGE OF VINES 20 years
	SOILS Calcareous soils rich in iron	HARVEST Second half of September.
	GRAPE VARIETY Tai Rosso 100%	WINEMAKING The bunches are totally de-stemmed and the grapes are fermented, in stainless steel, at 18 °C.
	TRAINING SYSTEM Guyot	
	ALTITUDE 150-180 m. a.s.l.	
	ASPECT S	

ANALYTICAL CHARACTERISTICS	ABV 12.5%	ORGANOLEPTIC PROPERTIES Medium purple, the nose is rich in small berries fruits like raspberries and red currants. The palate is dry, with smooth ripe tannins and a refreshing acidity. Easy to drink and really enjoyable, with a return at the aftertaste of raspberries notes.
	SUGAR RESIDUAL 3.2 gr/lit	
	TOTAL ACIDITY 5.3 gr/lit	
	SERVING At 13 °C	
	PAIRINGS It could be paired with pasta with tomato sauce, carbonara, roast turkey with root vegetables.	
	VOLUME e 750 ml	



Tredici (13 in Italian) has been the first sparkling “frizzante” (less than 2,5 atm) created by the family. The perfect match between Garganega and Chardonnay, funny and pop.



	SIGHT Light pale yellow.	SMELL Elderflower and yellow fruits.	TASTE Fresh and with a medium finish, the same fruity aromas are found at the palate.	 <table border="1"> <tr> <td>Fresh - Acidic</td> <td>Astringent</td> <td>Sour</td> <td>Body</td> <td>Finish</td> </tr> <tr> <td>Mature - savoury</td> <td>Well-rounded</td> <td>Sweet</td> <td>Flavor intensity</td> <td></td> </tr> </table>	Fresh - Acidic	Astringent	Sour	Body	Finish	Mature - savoury	Well-rounded	Sweet	Flavor intensity	
Fresh - Acidic	Astringent	Sour	Body	Finish										
Mature - savoury	Well-rounded	Sweet	Flavor intensity											

TECH INFO	ORIGIN The name recalls the number “13” that is a lucky number in Italy. In fact is the maximum number you can achieve in the “schedina” the weekly football contest, the totocalcio.	AVERAGE AGE OF VINES 20 years
	SOILS Volcanic soils in the hillsides of Montebello Vicentino	HARVEST The Chardonnay is harvested in middle August, while the Garganega at the beginning of September.
	GRAPE VARIETY Garganega 80%, Chardonnay 20%	WINEMAKING The two varieties are fermented separately in stainless steel at 16 °C. In October they are blended together, creating the cuvée. The wine is tank fermented for one month before bottling.
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ABV 10.5%	ORGANOLEPTIC PROPERTIES Pale yellow, the nose is fruity, with notes of pear and sweet almond. The palate is off dry, refreshing and really enjoyable.
	SUGAR RESIDUAL 13 gr/lt	
	TOTAL ACIDITY 6.1 gr/lt	
	PAIRINGS Perfect as an aperitif, with cheese and salami.	SERVING At 6-10 °C VOLUME e 750 ml

