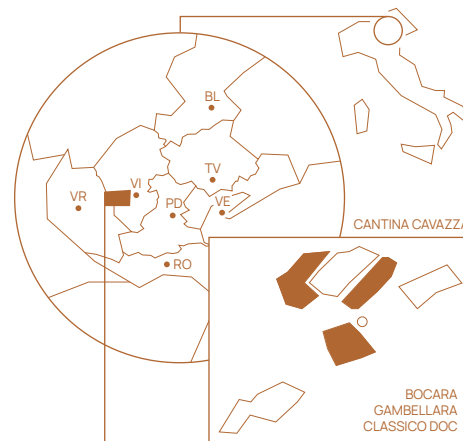


100% Garganega, this is a pure expression of the volcanic hills within the Gambellara DOC. From "Bocara" one of the first vineyard purchased by the Cavazza family, a Garganega wine showing a lovely blend of fruit and mineral-volcanic notes.



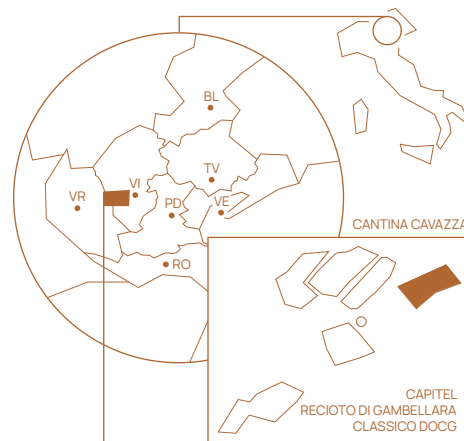
	SIGHT Pale yellow with golden reflexes.	SMELL Aromas of exotic tropical fruits intertwined with delicate elderflower notes.	TASTE The tropical aromas seamlessly intertwine with subtle mineral undertones.	 <table border="1"> <tr> <td>Fresh - Acidic</td> <td>Astringent</td> <td>Sour</td> <td>Body</td> <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 originates from the Bocara vineyard, in Selva di Montebello, in the heart of the classic region of Gambellara DOC.	VINE DENSITY 3,000 vines per hectare
	SOILS Volcanic soils, rich in basalt.	YIELDS 63 hl/ha
	GRAPE VARIETY Garganega 100%	AVERAGE AGE OF VINES 25 years
	TRAINING SYSTEM Pergoletta Veronese and Guyot	HARVEST Manual harvest in crates on the second half of September.
	ALTITUDE 150 m. a.s.l.	WINEMAKING The grapes are sorted, de-stemmed and then gently pressed in an inert environment with temperature control. The juice is fermented in stainless steel and the wine is matured in concrete for 4 months before being bottled.
	ASPECT SW	
	SURFACES 6 ha	

ANALYTICAL CHARACTERISTICS	ABV 12,5%	ORGANOLEPTIC PROPERTIES Pale yellow, this wine displays the characteristic notes of the Garganega: lemon, white peach, acacia flowers and the distinctive note of flint. The palate is bone dry, with a crisp acidity, well balanced by the juicy taste of peach and lemon. The sapidity at the end support the sip and lingers with notes of sweet almonds.
	SUGAR RESIDUAL 3.5 gr/lit	
	TOTAL ACIDITY 5.8 gr/lit	
	SERVING At 10-12 °C	PAIRINGS Perfect with seafish risotto, it pairs very well with vegetables soups, grilled fish, ethnic food such as Japanese or Thai.
	BOTTIGLIA e 750 ml	



Capitel embodies an intricate ensemble of traditions and concealed wisdom handed down through generations, perpetually enriching our heritage.



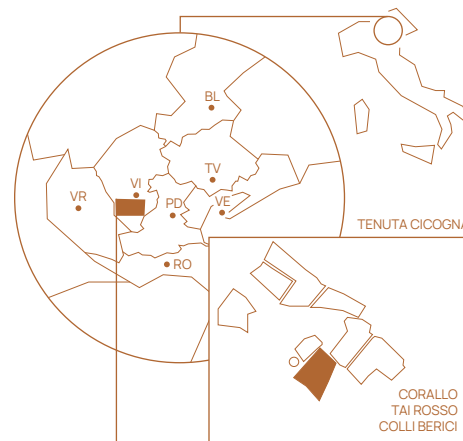
	SIGHT Golden yellow with amber reflexes.	SMELL Apricot and toffee.	TASTE Complex with a long finish, intertwining with aromas of candied fruit.	 <p> Fresh - Acidic Mature - savoury Well-rounded Sweet Sour Body Flavor intensity Finish </p>
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TECH INFO	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 Mid-September, handpicking and careful selection of our highest quality grapes.
	WINEMAKING The Garganega grapes undergo a desiccation process using the traditional Picai method. This involves meticulously braiding long strands of twine and suspending clusters of Garganega grapes on the walls, known as "Picai". The gradual withering of the grapes persists for a duration of four months.	MATURING AND AGING 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 liter French oak barrels for about a year. Following this aging process, the wine is left to mature for one year in concrete tanks, allowing it to undergo further development. Aging: 1 more year in small French oak barrels. Fining: 6 months in bottle.
	SOILS Volcanic	
	GRAPE VARIETY Garganega 100%	
	TRAINING SYSTEM Pergola	
	AVERAGE AGE OF VINES 30 years	

ANALYTICAL CHARACTERISTICS	ABV 13% Vol.	ORGANOLEPTIC PROPERTIES Intense golden yellow color. The wine reveals delightful aromas of almond, apricot jam, and caramel that captivate the senses. Upon tasting, it presents a velvety smoothness, elegantly balanced with a nuanced sweetness and hints of vanilla, creating a truly delightful experience on the palate.
	SUGAR RESIDUAL 170 gr/ltr	
	TOTAL ACIDITY 6.2 gr/ltr	
	SERVING At 10-12 °C	PAIRINGS Excellent as meditation wine or with oven baked pastries, cookies like cantucci and aged cheeses.
		VOLUME e 500 ml



The name of this wine recalls the marine origin of the Berici hills, where nowadays you can still find fossils of shells and remains of the coral barrier that thrived in the area millions of years ago. The name Corallo is a tribute to the soils formed from marine deposits on the Colli Berici, where our Tai Rosso vineyards are located.



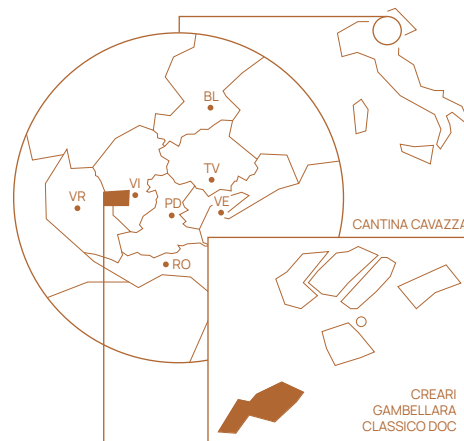
	SIGHT Ruby red with purple reflexes.	SMELL The essence of rose, coupled with delicate traces of spices, defines the unique character of our Corallo.	TASTE Gently embracing the palate, supple tannins meld seamlessly with the vibrant essence of red fruits.	 <div> Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish </div>
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TECH INFO	ORIGIN The name Corallo is an Homage to the ancient marine origins of Colli Berici.	VINE DENSITY 5,200 vines per hectare
	SOILS Composed by various soils of marine origin.	YIELDS 63 hl/ha
	GRAPE VARIETY Tai Rosso 100%	AVERAGE AGE OF VINES 25 years
	TRAINING SYSTEM Guyot	HARVEST Second half of September.
	ALTITUDE 150-180 m. a.s.l.	WINEMAKING The bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 14 days.
	ASPECT S	MATURING AND AGING The wine is aged in French oak barrels for 6 months and it remains on bottle for a further 6 months before release.
	SURFACES 1 ha	

ANALYTICAL CHARACTERISTICS	ABV 14%	ORGANOLEPTIC PROPERTIES Medium ruby, the nose explodes into raspberries, redcurrants and red cherries and hints of hibiscus and red rose. The palate is dry, with smooth tannins, and a crunchy fresh fruit lingering finish. The acidity is well balanced with the red fruits concentration, making the palate refreshing and gastronomic.
	SUGAR RESIDUAL 3.2 gr/lit	
	TOTAL ACIDITY 5.5 gr/lit	
	SERVING At 16-18 °C	PAIRINGS Pasta with Bolognese sauce, braised meat.
	VOLUME e 750 ml	



*Monovarietal Garganega,
highlighting the peculiarities
of the Creari sub-area.
Maceration on skins and ageing
on lees add complexity to the wine.*

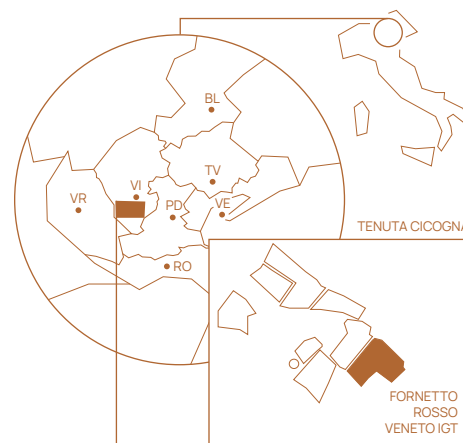




	SIGHT Goldish yellow.	SMELL Matured fruits, ripened to perfection, intertwine with nuanced notes of spice.	TASTE Complex wine, high intensity of fruit and mineral aromas.	 <p>Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish</p>
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TECH-INFO	ORIGIN The name originates from the Creari vineyard.	YIELDS 56 hl/ha
	SOILS Limestone.	AVERAGE AGE OF VINES 30 years
	GRAPE VARIETY Garganega 100%	HARVEST Late harvest on the second half of October. The selected grapes are harvested manually in crates.
	TRAINING SYSTEM Pergole Veronese	WINEMAKING The selected grapes are destemmed and crushed in the press, filled with inert gases at controlled temperature. Here the grapes remain in contact with the skin for 48 hours before pressing.
	ALTITUDE 240 m. a.s.l.	MATURING AND AGING The fermentation is in stainless steel and the maturation is in cement for 6 months on the lees with frequent battonage, before bottling. After that, it ages in bottle for one year before release.
	ASPECT SW	
	SURFACES 2 ha	
ANALYTICAL CHARACTERISTICS	ABV 13%	ORGANOLEPTIC PROPERTIES Medium yellow, this wine is multilayered, displaying exotic fruits notes such as pineapple, mango and peach alternate with hints of citrus. Very intense flavours of custard, saffron, marzipan, dried white flowers complete the olfactory profile. The palate is dry, full bodied and intense with bright acidity and high fruit concentration of exotic fruits that lengthens the aftertaste.
	SUGAR RESIDUAL 2.5 gr/lt	
	TOTAL ACIDITY 5.6 gr/lt	
		SERVING At 13 °C
		PAIRINGS Perfect with fusion or ethnic dishes like curry chicken, lake fish, roasted turkey, aged cheeses.
		VOLUME e 750 ml



A Merlot - Syrah blend from grapes harvested on our hillsides vineyards. Soft tannins are matched by spicy nuances. "Fornetto" comes from the name of the street where our vineyards are located.



	SIGHT Red with garnet reflexes.	SMELL Vibrant red fruits harmonize with delicate nuances of spices.	TASTE The fusion of balsamic notes seamlessly integrates, enriching and rounding out the wine's body.	 <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	
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TECH INFO	ORIGIN Comes from the southern area of Colli Berici between Alonte and Orgiano.	VINE DENSITY 4,800 vines per hectar
	SOILS Calcareous, rich in iron and magnesium.	YIELDS 60 hl/ha
	GRAPE VARIETY Merlot 60% and Syrah 40%	AVERAGE AGE OF VINES 15 years
	TRAINING SYSTEM Guyot	HARVEST First decade of October
	ALTITUDE 200 m. a.s.l.	WINEMAKING The grapes are fermented in stainless steel at 24 °C for 10 days.
	ASPECT S - SW	MATURING AND AGING The wine ages in French oak barriques for 6 months and it is released 6 months after bottling.
	SURFACES 2.5 ha	

ANALYTICAL CHARACTERISTICS	ABV 13.5%	ORGANOLEPTIC PROPERTIES Medium ruby, the nose opens to strawberry, red and black cherry with herbal and balsamic notes. The palate is dry, with smooth, elegant tannins. Intense, with a pleasant finish of red fruits, the wine results elegant and well balanced.
	SUGAR RESIDUAL 4 gr/lit	
	TOTAL ACIDITY 5.7 gr/lit	
	SERVING At 16-18 °C	
	PAIRINGS Pasta with savoury sauces, roast meat, slightly spicy cheeses.	
	VOLUME e 750 ml / magnum 1.5 lt	

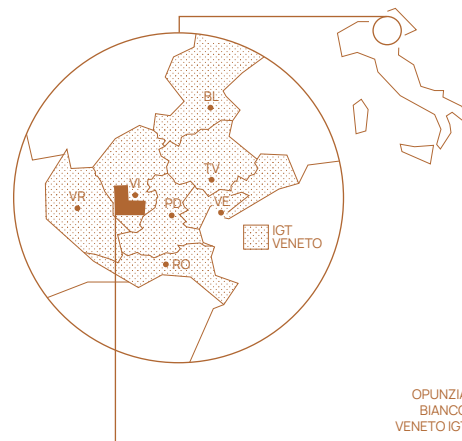


Opunzia

Bianco
Veneto IGT



On a volcanic hill, close to our vineyards, an Opuntia colony (a species of prickly pear) thrives. This species is protected by law and became for us the symbol of our commitment to biodiversity's preservation.



	SIGHT Pale yellow with greenish reflexes.	SMELL The tantalizing essence of tropical fruits, entwined with the delicate fragrance of acacia blossoms, crafts a captivating bouquet.	TASTE The pronounced flavors of passion fruit and flint take center stage on the palate.	<div> <div>Fresh - Acidic</div> <div>Mature - savoury</div> <div>Astringent</div> <div>Well-rounded</div> <div>Sour</div> <div>Sweet</div> <div>Body</div> <div>Flavor intensity</div> <div>Finish</div> </div>
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TECH INFO	ORIGIN The name comes from the Opuntia compressa bushes that grow spontaneously all around the vineyard.	VINE DENSITY 4,500 vines per hectare
	YIELDS 63 hl/ha	AVERAGE AGE OF VINES 6 years
	SOILS Volcanic soils, rich in basalt.	HARVEST Manual harvest in bins on the second half of September
	GRAPE VARIETY Riesling 100%	WINEMAKING The grapes are fermented in stainless steel at 16 °C and the wine is matured in stainless steel until January.
	TRAINING SYSTEM Guyot	MATURING AND AGING The vinification style is reductive, to preserve primary perfumes that are a distinctive characteristic of this wine. After the bottling, it matures in glass for 6 months before release.
	ALTITUDE 125 m. a.s.l.	ASPECT NE
	SURFACES 1.2 ha	MATURING AND AGING The vinification style is reductive, to preserve primary perfumes that are a distinctive characteristic of this wine. After the bottling, it matures in glass for 6 months before release.

ANALYTICAL CHARACTERISTICS	ABV 12.5%	ORGANOLEPTIC PROPERTIES	<p>Pale yellow, this wine features the intriguing notes of Riesling from a warm climate such as lime, lemon curd, boxwood, candied lemon, bees wax, and a hint of hydrocarbon. The palate is bone dry, with a crisp and bright acidity that explodes in the mouth. The sip is refreshing, quite long, really gastronomic with a good fruit concentration of candied lemon in the finish.</p> <p>SERVING At 10-12 °C</p> <p>PAIRINGS Perfect with seafish and seafood, mostly crudité, it pairs very well with vegetables, grilled cheese, grilled fish</p> <p>VOLUME e 750 ml</p>
	SUGAR RESIDUAL 2.5 gr/ltr		
	TOTAL ACIDITY 6.0 gr/ltr		

