

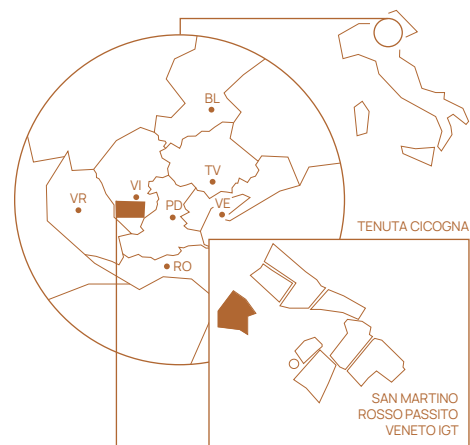
# San Martino Cicogna

Rosso Passito  
Veneto IGT



*Beyond every label, there's a unique terroir, a viticultural project aimed to pursue quality at its best for over 30 years.*

*The Cicogna Collection is the result of a terroir's knowledge and a winemaking expertise we upheld since 1987.*



	<b>SIGHT</b> Deep ruby red.	<b>SMELL</b> Preserved cherries infused with liqueur.	<b>TASTE</b> The robust, vivid fruity notes beautifully harmonize with the indulgent sweetness of our San Martino.	<p>Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish</p>
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TECH INFO	<b>ORIGIN</b> Cicogna (stork in English) is a place name in the Colli Berici hills, in Alonte.	<b>VINE DENSITY</b> 5,200 vines per hectar
	<b>SOILS</b> Calcareous, rich in iron and other minerals	<b>YIELDS</b> 46 hl/ha
	<b>GRAPE VARIETY</b> Merlot 100%	<b>AVERAGE AGE OF VINES</b> 22 years
	<b>TRAINING SYSTEM</b> Guyot	<b>HARVEST</b> Only the best quality grapes and the ones more exposed to sunlight are manually picked in the beginning of October.
	<b>ALTITUDE</b> 220 m. a.s.l.	<b>WINEMAKING</b> The Merlot is harvested at the beginning of October. The grapes are selected on the vine, among the most exposed to the sun. The grapes are then dried in wood crates till middle November in a "fruttaio". They are de-stemmed, crushed and fermented for 18 days in stainless steel at 26 °C with 3 daily pumping over.
	<b>ASPECT</b> S - SW	<b>MATURING AND AGING</b> The wine matures in barrique for 18 months, with a further ageing in bottle for 12 months before release
	<b>SURFACES</b> 1.5 ha	

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 15%	ORGANOLEPTIC PROPERTIES	Deep garnet, the nose is intense, with notes of ripe cherry, strawberry jam, cloves, cinnamon, prune, cigar box, dark chocolate, mint, with ethereal hints. The mouth is perfectly balanced between the sugar residual and a bright freshness, with silky, ripe tannins. Alcohol is high but really integrated in the sip enhancing the body of this wine and its material presence in the palate.
	<b>SUGAR RESIDUAL</b> 20 gr/lit		<b>SERVING</b> At 16-18 °C
	<b>TOTAL ACIDITY</b> 6.2 gr/lit		<b>PAIRINGS</b> Chocolate cakes, Peking Roast duck, seasoned cheeses.
			<b>VOLUME</b> e 750 ml / magnum 1.5 lt

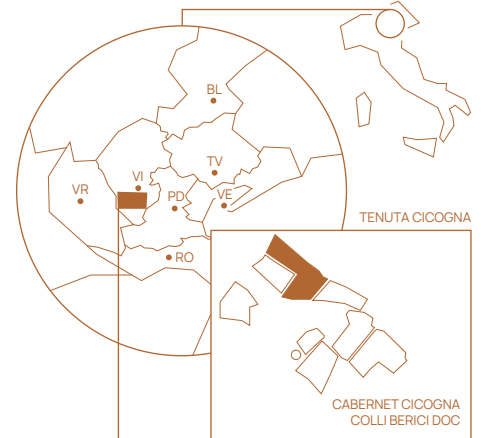


# Cabernet Cicogna

Cabernet Colli Berici DOC



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	<b>SIGHT</b> Deep ruby red almost impenetrable.	<b>SMELL</b> Essence of peppery spice entwines elegantly with the luscious allure of black currants.	<b>TASTE</b> Full-bodied, with hints of red fruit and very elegant tannins.	
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TECH INFO	<b>ORIGIN</b> Cicogna (stork in English) is a place name in the Colli Berici hills, in Alonte.	<b>VINE DENSITY</b> 5,200 vines per hectare
	<b>SOILS</b> Calcareous, rich in iron and other minerals.	<b>YIELDS</b> 56 hl/ha
	<b>GRAPE VARIETY</b> Cabernet Sauvignon 100%	<b>AVERAGE AGE OF VINES</b> 20 years
	<b>TRAINING SYSTEM</b> Guyot	<b>HARVEST</b> Manual harvest in crates on the first week of October.
	<b>ALTITUDE</b> 150-180 m. a.s.l.	<b>WINEMAKING</b> The bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 14 days.
	<b>ASPECT</b> W	<b>MATURING AND AGING</b> The wine is aged in French oak barriques for 12 months and then undergoes to a further 6 months in concrete before bottling.
	<b>SURFACES</b> 5 ha	

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 14%	ORGANOLEPTIC PROPERTIES	Deep ruby, the nose opens to brumble, black cherry, plum, green bell pepper, cloves, leather, sweet spices. The palate is dry, intense, with a long finish of black fruits. Alcohol is well integrated with the fruit concentration, balanced with the firm and developed tannins and the finish is really pleasant. The freshness, typical of the variety, supports the sip making it very intriguing.
	<b>SUGAR RESIDUAL</b> 2 gr/lit		
	<b>TOTAL ACIDITY</b> 5.5 gr/lit		
	<b>SERVING</b> At 16-18 °C		
	<b>PAIRINGS</b> Game, roast beef, seasoned cheese.		
	<b>VOLUME</b> e 750 ml		

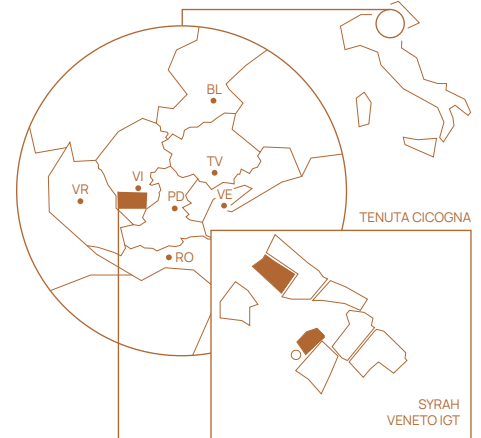


# Syrah Cicogna

Syrah  
Veneto IGT



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	<b>SIGHT</b> Deep ruby red.	<b>SMELL</b> The Syrah boasts a captivating profile defined by the intertwining essence of ripe cherries and bold nuances of coffee.	<b>TASTE</b> The wine culminates in a lingering finish, where the velvety tannins.	
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TECH INFO	<b>ORIGIN</b> Cicogna (stork in English) is a place name in the Colli Berici hills, in Alonte.	<b>VINE DENSITY</b> 5,200 vines per hectar
	<b>SOILS</b> Calcareous, rich in iron and other minerals	<b>YIELDS</b> 53 hl/ha
	<b>GRAPE VARIETY</b> Syrah 100%	<b>AVERAGE AGE OF VINES</b> 16 years
	<b>TRAINING SYSTEM</b> Guyot	<b>HARVEST</b> Manual harvest in crates in the first week of September
	<b>ALTITUDE</b> 200 m. a.s.l.	<b>WINEMAKING</b> The bunches are totally de-stemmed, and there's a selection of the single grapes. The grapes are fermented in stainless steel at 24 °C for 14 days.
	<b>ASPECT</b> S - SW	<b>MATURING AND AGING</b> The wine is ages in French oak barriques for 12 months. Consequentially undergoes to a further 6 months in concrete.
	<b>SURFACES</b> 2 ha	

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 14%	ORGANOLEPTIC PROPERTIES	Deep ruby, this wine displays intense notes of black cherry, brumble, black pepper, coffee and liquorice, sweet tobacco and boxwood. The palate is dry, with firm tannins and intense notes of black cherry on the finish. Full bodied, alcohol is well balanced and enveloping, with the freshness that supports the sip in the finish.
	<b>SUGAR RESIDUAL</b> 2.5 gr/lit		<b>SERVING</b> At 16-18 °C
	<b>TOTAL ACIDITY</b> 5.4 gr/lit		<b>PAIRINGS</b> Read meat, game, seasoned cheeses
			<b>VOLUME</b> e 750 ml / magnum 1.5 lt / 3 lt

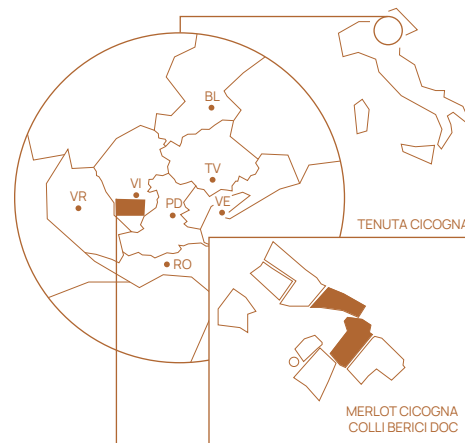


# Merlot Cicogna

Merlot Colli Berici DOC



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	<b>SIGHT</b> Ruby red with garnet reflexes.	<b>SMELL</b> The luscious essence of ripe blackberries intertwines with the rich vibrancy of black currants, forming a dynamic duet.	<b>TASTE</b> Velvety tannins, accompanied by the nuanced tertiary aromas of coffee, craft a wine of outstanding structure and depth.	
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TECH INFO	<b>ORIGIN</b> Cicogna (stork in English) is a place name in the Colli Berici hills, in Alonte.	<b>VINE DENSITY</b> 5,200 vines per hectar
	<b>SOILS</b> Calcareous, rich in iron and other minerals	<b>YIELDS</b> 56 hl/ha
	<b>GRAPE VARIETY</b> Merlot 100%	<b>AVERAGE AGE OF VINES</b> 20 years
	<b>TRAINING SYSTEM</b> Guyot	<b>HARVEST</b> Manual harvest in crates on the first week of September.
	<b>ALTITUDE</b> 150-180 m. a.s.l.	<b>WINEMAKING</b> The bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 14 days.
	<b>ASPECT</b> S - SW	<b>MATURING AND AGING</b> The wine is aged in French oak barriques for 12 months and then undergoes to a further 6 months in concrete.
	<b>SURFACES</b> 3 ha	

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 14%
	<b>SUGAR RESIDUAL</b> 2 gr/lit
	<b>TOTAL ACIDITY</b> 5.5 gr/lit

ORGANOLEPTIC PROPERTIES	Deep ruby, the nose opens to strawberry, red cherry, plum, cedar wood, vanilla and dark chocolate. The palate is dry, with smooth, velvety tannins, intense, with a long finish of red fruits. Alcohol is well integrated with the fruit concentration, and a long finish of plum makes this wine really gastronomic.
	<b>SERVING</b> At 16-18 °C
	<b>PAIRINGS</b> Game, roast beef, aged cheese
	<b>VOLUME</b> e 750 ml / magnum 1.5 lt / 3 lt

