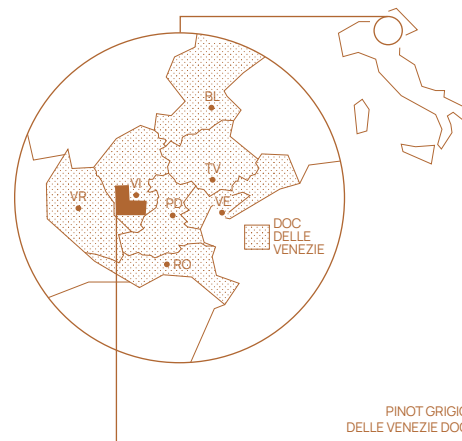


Pinot Grigio

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

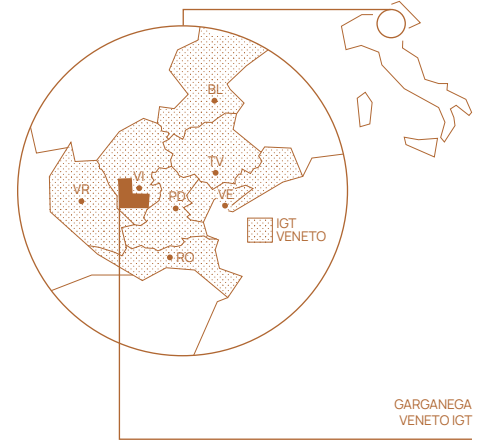
	SIGHT Straw yellow.	SMELL Embracing the lushness of golden apples intertwined with the delicate essence of William pears.	TASTE Exuding elegance and displaying enduring qualities due to aging in concrete tanks.	
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TECH INFO	ORIGIN This grape variety 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	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.
	SUGAR RESIDUAL 4 gr/lit		SERVING At 10-12 °C
	TOTAL ACIDITY 6 gr/lit		PAIRINGS Perfect with egg-based dishes, seafood, vegetables.
			VOLUME e 750 ml

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GARGANEGA
VENETO IGT

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



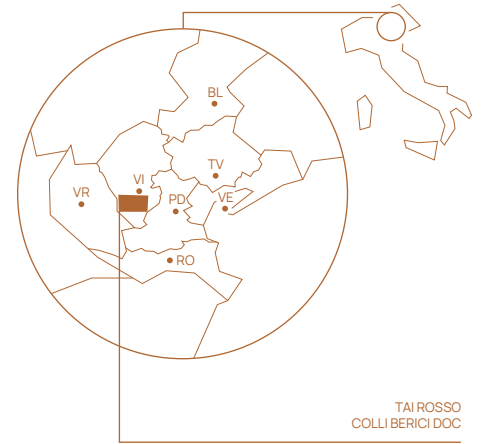
ANALYTICAL CHARACTERISTICS	<p>ABV</p> <p>12%</p>	ORGANOLEPTIC PROPERTIES	<p>Pale yellow, this wine displays delicate notes of apple, citrus, peach and flint stone. The palate is dry, with a crisp acidity and sapidity that makes the sip very tasty.</p>
	<p>SUGAR RESIDUAL</p> <p>4.2 gr/lit</p>		<p>SERVING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

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

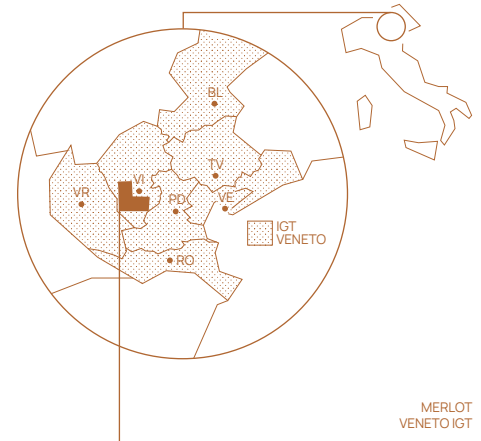
	SIGHT Bright ruby red.	SMELL An aromatic mix exuding a potent essence of ripe raspberries.	TASTE Blaccurrant and strawberry aromas are predominant on the palate.	<p> Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish </p>
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TECH 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		SERVING At 13 °C
	TOTAL ACIDITY 5.3 gr/lit		PAIRINGS It could be paired with pasta with tomato sauce, carbonara, roast turkey with root vegetables.
			VOLUME e 750 ml



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MERLOT VENETO IGT

	<p>SIGHT</p> <p>Ruby red with violet reflexes.</p>	<p>SMELL</p> <p>Indulge in the vibrant mix of succulent cherries and the alluring depth of blackberries, intertwining to create an enigmatic bouquet of flavors.</p>	<p>TASTE</p> <p>Light and elegant tannins, accompanied by the aromas detected on the nose.</p>	
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TECH INFO	<p>ORIGIN</p> <p>The merlot has been cultivated by the family since the eighties</p>	<p>AVERAGE AGE OF VINES</p> <p>20 years</p>
	<p>REGION OF PRODUCTION</p> <p>On the Berici Hills, on the hillsides in Alonte municipality.</p>	<p>HARVEST</p> <p>Second half of September.</p>
	<p>SOILS</p> <p>Clay and limestone</p>	<p>WINEMAKING</p> <p>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.</p>
	<p>GRAPE VARIETY</p> <p>Merlot 100%</p>	
	<p>TRAINING SYSTEM</p> <p>Guyot</p>	



ANALYTICAL CHARACTERISTICS	<p>ABV</p> <p>12.5%</p>
	<p>SUGAR RESIDUAL</p> <p>4 gr/lit</p>
	<p>TOTAL ACIDITY</p> <p>5.6 gr/lit</p>

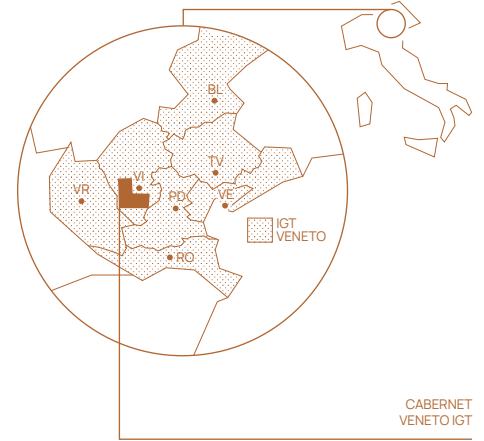
ORGANOLEPTIC PROPERTIES	<p>Medium ruby, the nose is rich in red fruits like cherry, plum and red currant. The palate is dry, with smooth tannins, a medium body and a good acidity that support the sip. It has a good finish with the strawberries notes that return in the aftertaste.</p>
	<p>SERVING</p> <p>At 16-18 °C</p>
	<p>PAIRINGS</p> <p>Tagliata, roast beef, beef steak, pasta with Bolognese sauce.</p>
	<p>VOLUME</p> <p>e 750 ml</p>

Cabernet

Cabernet Veneto IGT



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



CABERNET VENETO IGT

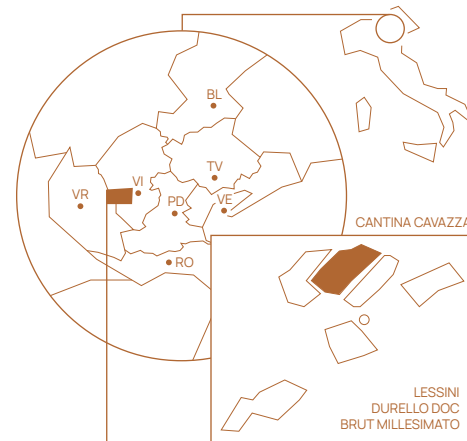
	SIGHT Ruby red.	SMELL Evoking the essence of the wild, with nuances of underbrush and herbal intricacies.	TASTE Unveiling the allure of balsamic undertones intertwined with the rich essence of marasca.	<p>Fresh - Acidic</p> <p>Mature - savoury</p> <p>Astringent</p> <p>Well-rounded</p> <p>Sour</p> <p>Sweet</p> <p>Body</p> <p>Flavor intensity</p> <p>Finish</p>
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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		SERVING At 16-18 °C
	TOTAL ACIDITY 5.3 gr/lit		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.	 <p> Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish </p>
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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%
	SUGAR RESIDUAL 6 gr/lit
	TOTAL ACIDITY 6.7 gr/lit

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.
	SERVING At 8-10 °C
	PAIRINGS The Durello could be paired with seafood, fresh cheese, charcuterie.
	VOLUME e 750 ml



Prosecco Rosé

Prosecco DOC Rosé
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.	<p> Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish </p>
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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/ltr
	TOTAL ACIDITY 5.8 gr/ltr

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

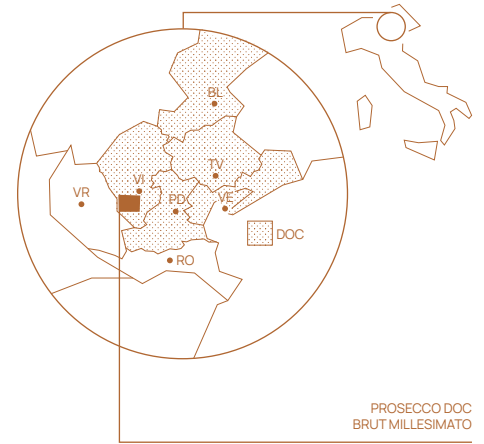


Prosecco

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.



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

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

ORGANOLEPTIC PROPERTIES	<p>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.</p>
	<p>SERVING</p> <p>At 6-10 °C</p>
	<p>PAIRINGS</p> <p>Excellent as an aperitif, perfect with simple fish dishes, charcuterie, and typical venetian cicchetti.</p>
	<p>VOLUME</p> <p>e 750 ml</p>

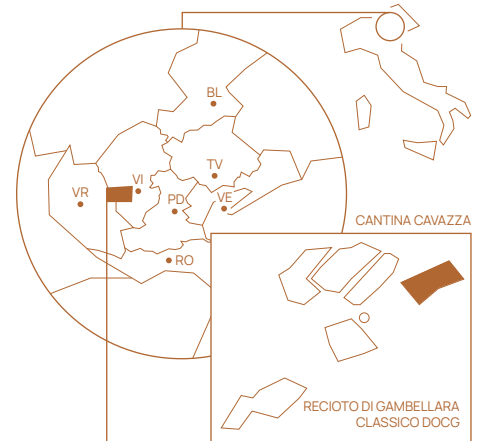


Recioto di Gambellara DOCG

Vino
Spumante



The best Garganega harvested in the company's historic vineyards are dried in boxes, the raw material for this sweet sparkling wine that combines tradition and innovation.



	SIGHT Golden yellow, with amber reflections.	SMELL Apricot and caramel.	TASTE Good structure and softness, with fruit aromas exotic and vanilla.	
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TECH INFO	ORIGIN The grapes come from the classic area of Gambellara.	HARVEST TIME Mid-September, with hand harvesting and selection of the best grapes from our vineyards.
	SOILS Volcanic, calcareous	DRYING METHOD The bunches of Garganega are stored in small boxes inside special rooms called "fruit sellers", whose essential characteristic is be dry and well ventilated for approximately 3 months.
	GRAPE VARIETY Garganega 100%	WINEMAKING Following the first fermentation, we proceed with decanting into an autoclave for second fermentation with Charmat method, refinement on the yeasts for 2 months.
	TRAINING SYSTEM Pergoletta veronese	
	ALTITUDE 120-220 meters above sea level	
	ASPECT SW	
	AVERAGE AGE OF THE VINES 30 years	



ANALYTICAL CHARACTERISTICS	ABV 12% Vol.	ORGANOLEPTIC PROPERTIES	Intense golden yellow color, with amber reflections. Presents on the nose almond aromas, jam apricots and exotic fruit. On the palate the sensation of sweetness prevails, with notes of vanilla and candied fruit.
	SUGAR RESIDUAL 90 g/l		SERVICE TEMPERATURE 8-10 °C
	TOTAL ACIDITY 5.8 g/l		PAIRINGS Traditionally it is combined with perfection with leavened desserts, beyond biscuits in general, cheeses.
			BOTTLE e 750 ml