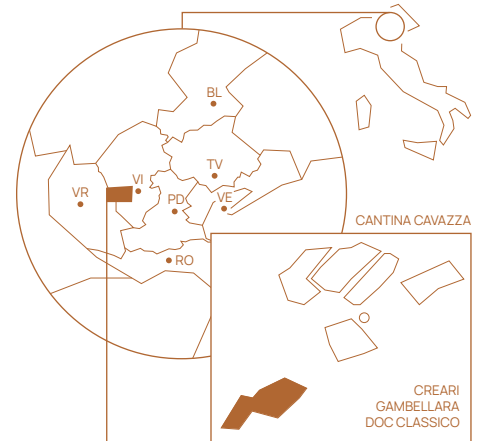


*Monovarietal Garganega,  
highlighting the peculiarities  
of the Creari sub-area.  
Maceration on skins and ageing  
on lees add complexity to the wine.*



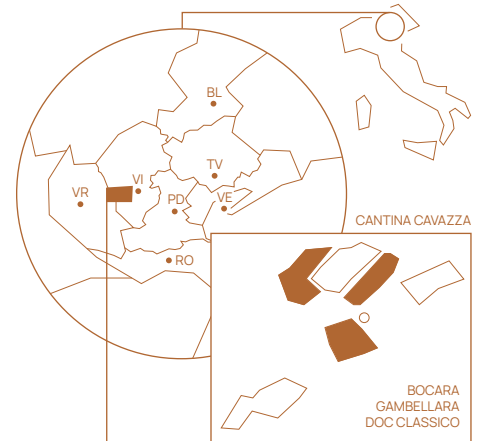
	<p><b>SIGHT</b></p> <p>Goldish yellow.</p>	<p><b>SMELL</b></p> <p>Matured fruits, ripened to perfection, intertwine with nuanced notes of spice.</p>	<p><b>TASTE</b></p> <p>Complex wine, high intensity of fruit and mineral aromas.</p>	
---	--	---	--	---

TECH-INFO	<b>ORIGIN</b>	The name originates from the Creari vineyard.	<b>YIELDS</b>	56 hl/ha
	<b>SOILS</b>	Limestone.	<b>AVERAGE AGE OF VINES</b>	30 years
	<b>GRAPE VARIETY</b>	Garganega 100%	<b>HARVEST</b>	Late harvest on the second half of October. The selected grapes are harvested manually in crates.
	<b>TRAINING SYSTEM</b>	Pergole Veronese	<b>WINEMAKING</b>	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.
	<b>ALTITUDE</b>	240 m. a.s.l.	<b>MATURING AND AGING</b>	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.
	<b>ASPECT</b>	SW		
	<b>SURFACES</b>	2 ha		
	<b>VINE DENSITY</b>	3,800 vines per hectare		

ANALYTICAL CHARACTERISTICS	<b>ABV</b>	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.
	<b>SUGAR RESIDUAL</b>	2.5 gr/ltr		
	<b>TOTAL ACIDITY</b>	5.6 gr/ltr		
	<b>SERVING</b>	At 13 °C		
	<b>PAIRINGS</b>	Perfect with fusion or ethnic dishes like curry chicken, lake fish, roasted turkey, aged cheeses.		
	<b>VOLUME</b>	e 750 ml		



*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.*



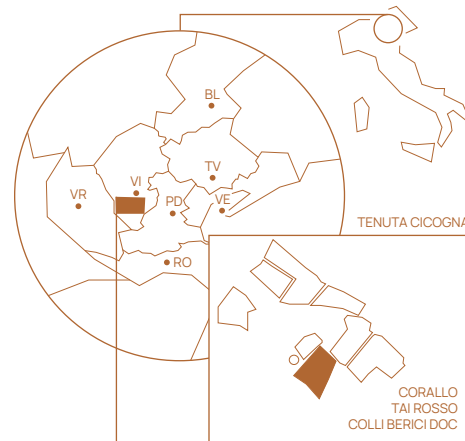
	<p><b>SIGHT</b></p> <p>Pale yellow with golden reflexes.</p>	<p><b>SMELL</b></p> <p>Aromas of exotic tropical fruits intertwined with delicate elderflower notes.</p>	<p><b>TASTE</b></p> <p>The tropical aromas seamlessly intertwine with subtle mineral undertones.</p>	 <p>Fresh - Acidic</p> <p>Mature - 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>
---	--	--	--	--

TECH-INFO	<p><b>ORIGIN</b></p> <p>The name originates from the Bocara vineyard, in Selva di Montebello, in the heart of the classic region of Gambellara DOC.</p>	<p><b>VINE DENSITY</b></p> <p>3,000 vines per hectare</p>
	<p><b>SOILS</b></p> <p>Volcanic soils, rich in basalt.</p>	<p><b>YIELDS</b></p> <p>63 hl/ha</p>
	<p><b>GRAPE VARIETY</b></p> <p>Garganega 100%</p>	<p><b>AVERAGE AGE OF VINES</b></p> <p>25 years</p>
	<p><b>TRAINING SYSTEM</b></p> <p>Pergoletta Veronese and Guyot</p>	<p><b>HARVEST</b></p> <p>Manual harvest in crates on the second half of September.</p>
	<p><b>ALTITUDE</b></p> <p>150 m. a.s.l.</p>	<p><b>WINEMAKING</b></p> <p>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.</p>
	<p><b>ASPECT</b></p> <p>SW</p>	
	<p><b>SURFACES</b></p> <p>6 ha</p>	

ANALYTICAL CHARACTERISTICS	<p><b>ABV</b></p> <p>12,5%</p>	ORGANOLEPTIC PROPERTIES	<p>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.</p>
	<p><b>SUGAR RESIDUAL</b></p> <p>3.5 gr/lit</p>		<p><b>SERVING</b></p> <p>At 10-12 °C</p>
	<p><b>TOTAL ACIDITY</b></p> <p>5.8 gr/lit</p>		<p><b>PAIRINGS</b></p> <p>Perfect with seafish risotto, it pairs very well with vegetables soups, grilled fish, ethnic food such as Japanese or Thai.</p>
		<p><b>BOTTIGLIA</b></p> <p>e 750 ml</p>	



*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.*



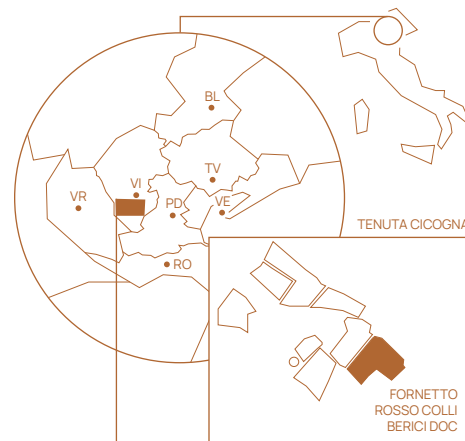
	<p><b>SIGHT</b></p> <p>Ruby red with purple reflexes.</p>	<p><b>SMELL</b></p> <p>The essence of rose, coupled with delicate traces of spices, defines the unique character of our Corallo.</p>	<p><b>TASTE</b></p> <p>Gently embracing the palate, supple tannins meld seamlessly with the vibrant essence of red fruits.</p>	 <p>Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish</p>
---	---	--	--	--


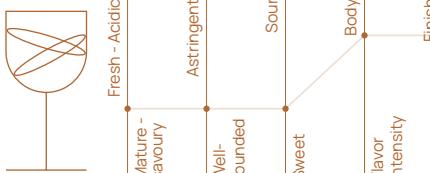
TECH INFO	<p><b>ORIGIN</b></p> <p>The name Corallo is an Homage to the ancient marine origins of Colli Berici.</p>	<p><b>VINE DENSITY</b></p> <p>5,200 vines per hectare</p>
	<p><b>SOILS</b></p> <p>Composed by various soils of marine origin.</p>	<p><b>YIELDS</b></p> <p>63 hl/ha</p>
	<p><b>GRAPE VARIETY</b></p> <p>Tai Rosso 100%</p>	<p><b>AVERAGE AGE OF VINES</b></p> <p>25 years</p>
	<p><b>TRAINING SYSTEM</b></p> <p>Guyot</p>	<p><b>HARVEST</b></p> <p>Second half of September.</p>
	<p><b>ALTITUDE</b></p> <p>150-180 m. a.s.l.</p>	<p><b>WINEMAKING</b></p> <p>The bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 14 days.</p>
	<p><b>ASPECT</b></p> <p>S</p>	<p><b>MATURING AND AGING</b></p> <p>The wine is aged in French oak barrels for 6 months and it remains on bottle for a further 6 months before release.</p>
	<p><b>SURFACES</b></p> <p>1 ha</p>	

ANALYTICAL CHARACTERISTICS	<p><b>ABV</b></p> <p>14%</p>	ORGANOLEPTIC PROPERTIES	<p>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.</p>
	<p><b>SUGAR RESIDUAL</b></p> <p>3.2 gr/lit</p>		<p><b>SERVING</b></p> <p>At 16-18 °C</p>
	<p><b>TOTAL ACIDITY</b></p> <p>5.5 gr/lit</p>		<p><b>PAIRINGS</b></p> <p>Pasta with Bolognese sauce, braised meat.</p>
			<p><b>VOLUME</b></p> <p>e 750 ml</p>



*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.*



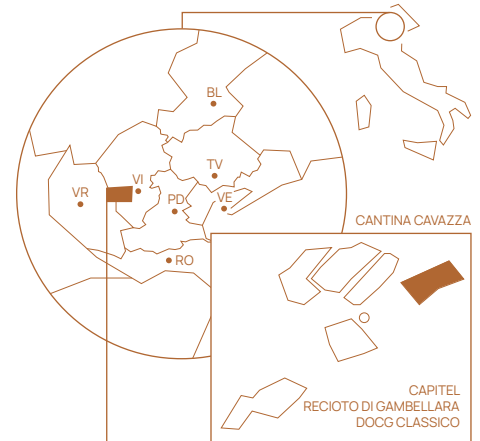
	<p><b>SIGHT</b></p> <p>Red with garnet reflexes.</p>	<p><b>SMELL</b></p> <p>Vibrant red fruits harmonize with delicate nuances of spices.</p>	<p><b>TASTE</b></p> <p>The fusion of balsamic notes seamlessly integrates, enriching and rounding out the wine's body.</p>	
---	--	--	--	---

TECH INFO	<p><b>ORIGIN</b></p> <p>Comes from the southern area of Colli Berici between Alonte and Orgiano.</p>	<p><b>VINE DENSITY</b></p> <p>4,800 vines per hectar</p>
	<p><b>SOILS</b></p> <p>Calcareous, rich in iron and magnesium.</p>	<p><b>YIELDS</b></p> <p>60 hl/ha</p>
	<p><b>GRAPE VARIETY</b></p> <p>60% Merlot, 25% Tai Rosso, 15% Syrah</p>	<p><b>AVERAGE AGE OF VINES</b></p> <p>15 years</p>
	<p><b>TRAINING SYSTEM</b></p> <p>Guyot</p>	<p><b>HARVEST</b></p> <p>First decade of October</p>
	<p><b>ALTITUDE</b></p> <p>200 m. a.s.l.</p>	<p><b>WINEMAKING</b></p> <p>The grapes are fermented in stainless steel at 24 °C for 10 days.</p>
	<p><b>ASPECT</b></p> <p>S - SW</p>	<p><b>MATURING AND AGING</b></p> <p>The wine ages in French oak barriques for 6 months and it is released 6 months after bottling.</p>
	<p><b>SURFACES</b></p> <p>2.5 ha</p>	

ANALYTICAL CHARACTERISTICS	<p><b>ABV</b></p> <p>13.5%</p>	ORGANOLEPTIC PROPERTIES	<p>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.</p>
	<p><b>SUGAR RESIDUAL</b></p> <p>4 gr/lit</p>		<p><b>SERVING</b></p> <p>At 16-18 °C</p>
	<p><b>TOTAL ACIDITY</b></p> <p>5.7 gr/lit</p>		<p><b>PAIRINGS</b></p> <p>Pasta with savoury sauces, roast meat, slightly spicy cheeses.</p>
			<p><b>VOLUME</b></p> <p>e 750 ml / magnum 1.5 lt</p>



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



	<b>SIGHT</b> Golden yellow with amber reflexes.	<b>SMELL</b> Apricot and toffee.	<b>TASTE</b> Complex with a long finish, intertwining with aromas of candied fruit.	
---	--	-------------------------------------	--	---

TECH INFO	<b>ORIGIN</b> 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.	<b>HARVEST</b> Mid-September, handpicking and careful selection of our highest quality grapes.
	<b>SOILS</b> Volcanic	<b>WINEMAKING</b> 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.
	<b>GRAPE VARIETY</b> Garganega 100%	<b>MATURING AND AGING</b> 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.
	<b>TRAINING SYSTEM</b> Pergola	
<b>AVERAGE AGE OF VINES</b> 30 years		

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 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.
	<b>SUGAR RESIDUAL</b> 170 gr/lit		<b>SERVING</b> At 10-12 °C
	<b>TOTAL ACIDITY</b> 6.2 gr/lit		<b>PAIRINGS</b> Excellent as meditation wine or with oven baked pastries, cookies like cantucci and aged cheeses.
		<b>VOLUME</b> e 500 ml	

