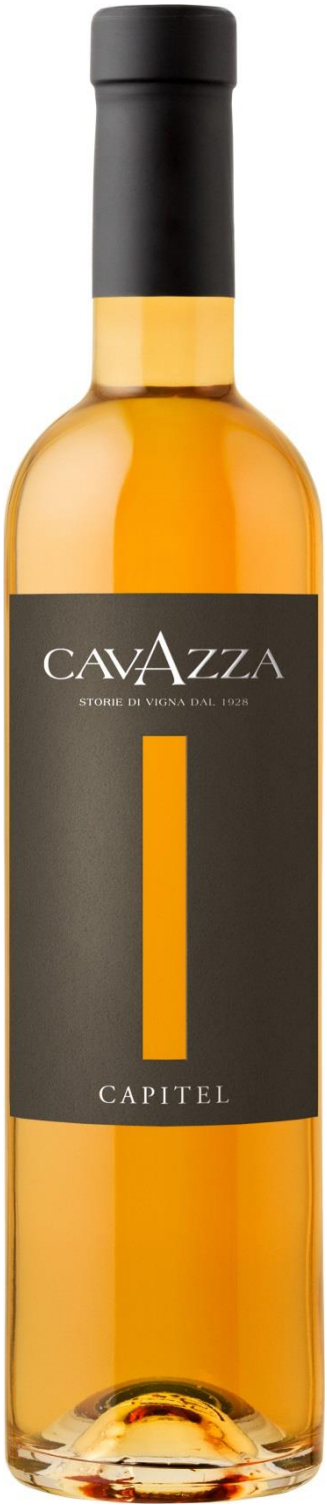
CAVAZZA

STORIE DI VIGNA DAL 1928



"CAPITEL"

Recioto di Gambellara Classico D.O.C.G.

Passito white wine (Raisin white wine)

PASSITI

A limited production wine, from small vineyard lots of local indigenous grape, that reflects the distinctive terroir of the Cavazza family's estate, and highlights the craftsmanship involved in hands-on winemaking. Only the best hand-picked grapes from the best years at an altitude of 200 meters (700 feet) are chosen to be naturally dried, hand-squeezed and bottled to become this unique raisin wine.

TECHNICAL INFORMATION

AREA OF ORIGIN	From the classic wine-producing area of Gambellara. The name "Capitel" is a tribute to the Saint Freedom (Santa Libera) shrine, just around corner of our winery.
SOIL TYPE	Volcanic, limestone
VARIETAL	Garganega
TRAINING SYSTEM	Veronese pergoletta
AVERAGE VINE AGE	40 years
HARVEST PERIOD/METHOD	Mid-October. Only the best grapes and sun-exposed are carefully selected by hand (only on best years) and hanged on the "Picai" (dialect word to say hanged) an ancient medieval method of hanging the grapes with ties on the ceiling of an attic for a natural drying process 4 months long.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Once the drying process is over, the grapes are squeezed in a manual wine-press. The residue (must) is fermented in French oak barrels.
AGEING	2 years in small 228 medium toasted French oak barrels
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	12,5%Vol.
RESIDUAL SUGAR	188,0 g/l
TOTAL ACIDITY	6,20 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Intense gold yellow color tending into amber
BOUQUET	Extraordinary fresh and concentrated with aromas of sweet almonds, apricot jam and pear honey with notes of caramel supported by a mineral background.
TASTE	Sweet on the mouth, wraps and intrigue in an elegant, and pleasant end; Supported by a good flavor and a nice fresh-ness that gives a long and persistent aftertaste. Extremely balanced to be a sweet passito wine, with the right degree of acidity
SERVING TEMPERATURE	16-18° C/60.8-64.4° F
SERVING SUGGESTIONS	Perfect match with all types of oven cakes and cookies like "cantucci". To try with foie-gras and strong tasting cheeses like blue cheese and goat cheese.

BOTTLE SIZE	℮ 500 ML
CLOSURE	WOODEN CORK

HOW TO DESCRIBE ON WINE LIST

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Recioto di Gambellara Classico D.O.C.G.

(Raisin white wine)

AWARDS

Wine Spectator **88/100**

Bronze Medal
Decanter 2014

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