

CANTINA



COL DOVIGO

BREGANZE

In 1923 Grandma Caterina and her family moved to Breganze - a land of great wines - and with the purchase of the first vineyard land located in the heart of the food and wine itinerary called 'Strada del Torcolato e dei vini di Breganze' (Road of Torcolato and wines of Breganze), the story of the winery Col Dovigo began. The love for the land and its precious outgrowth has been handed down generation to generation to the children, who, by treasuring the knowledge and know-how inherited from their parents, bought new lands where they planted several vine varieties and renewed the existing ones by adding some local vines such as Vespaio, Cabernet Savardo and Gropello, and other international ones, namely Chardonnay, Pinot Gris and Cabernet Sauvignon. The discovery and exploitation of indigenous grape varieties represents a milestone in the history of the winery Cantina Col Dovigo: by investing resources into and committing to the preservation of the typical area of Breganze Doc, the company started an unprecedented enhancement of its products, placing its first bottled wines on the domestic market. Today the wines of Cantina Col Dovigo are the result of the friendship among Stefano and Alessandro, always united by their consolidated love for viticulture and confidence in the potential of the territory of Breganze.





### “VESPAIOLO” DOC BREGANZE

Grape variety: Vespaiola 100%  
 Wine-making process: Fermentation in stainless steel tanks at the maximum temperature of 16 to 18°C for a period of 10 to 15 days.  
 Grape production: 110 quintals/hectare  
 Tasting notes: Light straw gold in colour. A fine bouquet of meadow flowers, with hints of chamomile, elderflower and peach. An elegant wine with notes of sweet almonds on the finish. Full and reach in the flavour, with a nice freshness extending in a long mineral persistence.  
 Alcoholic gradation: 12.5%  
 Serving: Excellent with full flavoured dishes in creamy sauces, soups, young cheeses and fish dishes. Traditionally with asparagus made with Bassano recipe and stockfish.  
 Temperature of serving: 10-12°C



### RIVOLE” WHITE DOC BREGANZE

Grape variety: Grape variety: Tai 55%, Chardonnay 37%, Sauvignon 8%  
 Wine-making process: Fermented in stainless steel tanks at a temperature of 15 to 17°C for about 10 to 15 days.  
 Grape production: 110 quintals/hectare  
 Tasting notes: Rich golden colour. Fine aroma of yellow fruits, with characteristic aroma of grapefruit and citrus. Dense but not heavy, recalling the aromatic freshness of the perfumes, extending in a rich finish of flavour and extraordinary persistence.  
 Alcoholic gradation: 13%  
 Serving: Goes well with shellfish, fish, white meat dishes and pasta with light sauces.  
 Temperature of serving: 10°C



### “SANT'IVAN” PINOT GRIGIO DOC BREGANZE

Grape variety: Pinot Grigio  
 Wine-making process: Handpicked grapes. Destemming and Crushing. Soft pressing and fermentation at the maximum temperature of 18°C for a period from 15 to 18 days. Maturation and aging in steel tanks until March on noble lees.  
 Colour: greenish yellow  
 Bouquet: delicate, with definite floral notes, especially the acacia flower.  
 Tasting notes: wide and fresh, mineral and savory thanks to the volcanic terroir of Breganze.  
 Alcoholic gradation: 13%  
 Serving: Appetizers, fish-based preparations and eggs.  
 Temperature of serving: 8-10°C



### “PERLENA” VESPAIOLO SPUMANTE MILLESIMATO DOC EXTRA-DRY

Grape variety: Vespaiola 100%  
 Wine-making process: First fermentation in stainless steel tanks at a temperature of 16 to 18°C for about 10 to 15 days. Second fermentation with Charmat method in pressure tank at a temperature of 13°C.  
 Grape production: 100 quintals/hectare  
 Tasting notes: Light yellow in colour. A very fine and intense bouquet of flowers and yellow fruits, such as peach, banana and apple. Tiny bubbles with a frothy feel on the palate.  
 Alcoholic gradation: 11.5%  
 Serving: Ideal as a aperitif, during whole meal, in particular with fish and shellfish, 8-10°C



### “TORCOLATO” DOC BREGANZE

Grape variety: Vespaiola 100%  
 Wine-making process: Grapes are allowed to dry gently in well ventilated rooms for about 6 to 7 months. In spring the dried grapes are pressed and fermented in barrel with natural yeasts. The wine matures in the wood for 10 to 12 months.  
 Grape production: 110 q/ha, 30hl/ha  
 Tasting notes: Bright golden in the colour. Floral notes, hints of sultanas, dried figs, nuts and spices. Richly sweet, very rounded balanced by velvety tannins with the acidity that balances the residual sugars. Long and elegant finish.  
 Serving: Perfect on its own or at the end of a meal or with cakes and blue veined cheeses.  
 Temperature of serving: 12-14°C  
 Bottle size: 375 ml. / 500 ml.  
 Alcoholic gradation: 13%



#### “RIAL” ROSSO IGT VENETO

Grape variety: Merlot 45%, Cabernet 55%  
Grape production: 110 quintals/hectare  
Wine-making process: The hand-picked grapes of Merlot and Cabernet are laid flat in small boxes, in well ventilated rooms in order to allow the drying process to concentrate the colour and the aroma for 15 days. Maceration for 3 weeks in stainless steel tanks. Ageing in French oak barrels for 12 months and fining for 3 months in bottle.  
Tasting notes: Deep ruby red colour. Floreal aroma, with a bouquet of red fruits, cherry and strawberry. An elegant note of vanilla due to the fining in wood. Rounded palate, with elegant tannin balance.  
Alcoholic gradation: 14,5%



#### CABERNET DOC BREGANZE

Grape variety: Cabernet Sauvignon 100%  
Wine-making process: Fermented on the skins at the maximum temperature of 24°C for a period of 7 to 10 days, followed by malolactic fermentation and maturation in stainless steel tanks.  
Grape production: 110 quintals/hectare  
Tasting notes: Ruby red colour. Aroma is very intense with a bouquet of blackberry and cherries and a long spicy finish.  
Alcoholic gradation: 13%  
Serving: ideal with roast chicken and pork and tasty hard cheese.  
Temperature of serving: 16-18°C



#### “GROPPELLO” BREGANZE DOC

Grape variety: 100% Gropello of Breganze  
Wine-making process: handpicked of grapes. Fermentation on the skins at the maximum temperature of 24°C for a period of 8 days, followed by malolactic fermentation and maturation in stainless steel tanks for 6 months.  
Tasting notes: deep ruby red colour with violet hues. Fresh aroma of berries and spices, especially black pepper. Fresh and elegant taste, with characteristic thin tannins with a long finish.  
Alcoholic gradation: 13%



#### “PAEZZA” DOC BREGANZE

Grape variety: Merlot 100%  
Grape production: 110 quintals/hectare  
Wine-making process: Fermented on the skins at the maximum temperature of 25°C for a period of 10 to 12 days, followed by malolactic fermentation and maturation in stainless steel tanks.  
Tasting notes: Deep ruby red colour. Very complex aroma, with a bouquet of red fruits and cherries and a long spicy finish. Mellow rounded palate, with elegant tannin balance.  
Alcoholic gradation: 13%  
Serving: Ideal with grilled meats and traditionally preparation with game dishes.  
Temperature of serving: 16-18°C



#### “SUAM” VENETO IGT

Grape variety: Cabernet Sauvignon 55%, Merlot 45%  
Wine-making process: The hand-picked grapes of Merlot are laid flat in small boxes, in well ventilated rooms in order to allow the drying process to concentrate the colour and the aroma. After 20-25 days, the fermentation starts with natural yeasts, the malolactic fermentation occurs during the aging in oak French barrels.  
Tasting notes: Intense garnet red colour. Concentrated aroma of ripe blueberries and cherries are enhanced with a hint of picy oak. Very rich, full bodied and complex in the palate; beautifully balanced and lingering.  
Alcoholic gradation: 14,5%