

DELLA CASA

DOC Montello - Colli Asolani Venegazzu', Veneto, Italy



A blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec.

The direct and natural descendant of the renowned *Capo di Stato*, this deep ruby red wine is the continuity in the blending tradition of the estate Loredan Gasparini.

Della Casa's nose is initially characterized by a hint of marasca cherry, joined to a flavour of cassis. The olfactory range is noteworthy, rich in aromatic nuances, well integrated with the oak, not preponderant, and it shows spicy hints of ripe green pepper laid down on a musk background.

Impressive is the range of the balmy nuances and liquorice sticks finish malted with a light and very pleasant toasting. The wine is soft - despite its wealth of tannins. *Della Casa* is ideal for meditation and for great occasions. It is excellent with game.

Grapes:	Cabernet Sauvignon 70%, Merlot 15%, Cabernet Franc 12.5%, Malbec 2.5%.
Vineyards' Name:	"The 100 Plants" and "Falconera", both situated in Venegazzu' del Montello, 50km north of Venice, Italy.
Vineyards' Characteristics:	North-South & East-West orientations. 105 metres above sea level; typical Montello 'red' soil, rich in iron and minerals.
Harvest Time:	From 22nd September (Malbec) to 05th October (Cabernet).
Return per Hectare:	80 quintals.
Density:	4800 plants per hectare.
Temp. of Fermentation:	30C in steel tanks of 150 hl.
Duration of Fermentation:	18 days.
Maloactic Fermentation:	Fully completed in steel.
Ageing in the Cellars:	48 mo.in Slavonic oak casks.
Characteristics of the Grapes:	Sugar: 20.2% Total Acidity: 7 g/l pH: 3.72
Bottled Stats:	Alcohol: 13.5% / Vol. Total Acidity: 5.50 g/l pH: 3.72 Residual Sugar: 4.0 g/l Dry Net Extract: 36.8 g/l





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Doc Montello - Venegazzù

Storica riserva del Conte Loredan, riconosciuta anche a livello internazionale come una delle prime espressioni di alta qualità realizzate in Italia a partire dagli anni '50 (tanto che la prima annata 1951 sembra anche essere il primo taglio di Cabernet e Merlot realizzato in Italia). Vino di grande tipicità, che si esprime sempre con l'affascinante nota ferrosa dei terreni di Venegazzù. In questo vino convivono dunque le componenti varietali dei diversi vitigni e le originali caratteristiche del territorio nel quale sono coltivati, che ora è anche riconosciuto come sottozona VENEGAZZÙ appositamente realizzata per questo vino.

This historic wine represents the continuity in the blending tradition of the Loredan Gasparini estate. In the first vintage 1951, it was one of the first Cabernet and Merlot blend created in Italy. The wine's personality is an original and unique expression of VENEGAZZÙ, sub-appellation of Montello DOC. Grapes are solely sourced from our estate vineyards, produced with sustainable farming methods from an iron-rich soil called Ferreto.



www.loredangasparini.it