



VINITY
WINE COMPANY

Loredan Gasparini Cabernet Sauvignon

Appellation: Montello DOC (Alta Marca Trevigiana)

Type: Red, dry

Varietal: 100% Cabernet Sauvignon

Azienda Agricola Conte Loredan Gasparini has found a true expression of both Cabernet Sauvignon and Montello in this wine. Through their long connection with this varietal, within this territory, this perfect microclimate, they are able to create a world-class Cabernet.

Tasting Notes

Color: Deep red

Bouquet: The nose is dominated by notes of blackberry and blueberry with aromatics of dried flowers, and a noble spiciness of pepper, cocoa and vanilla.

Palate: Blackberries, vanilla, graphite and a bit of baked red fruit and spice.

Serving Temperature: 16/18° C (60°/64° F).

Pairing

Beef, Pasta, Lamb, Game (deer, venison).

Winemaking Notes

Aging: 50% aged in large oak barrels and 50% aged in steel tanks.



Loredan Gasparini or Azienda Agricola Conte Loredan Gasparini is in the Venegazzù of Volpago del Montello, on the slopes of the Riviera. The Cascina is 60 hectares (150 acres) of the historically acclaimed wine region Trevigiana. The current winery was founded in the 1950s by Count Piero Loredan, direct descendant of the Doge of Venice, Leonardo Loredan (who chose the territory of "Vignigazzu" to establish his residence in a magnificent Palladian villa). In 1973 the property, vineyards and winery passed to the present owner, Giancarlo Palla. Immediately upon the acquisition of the properties he added a Metodo Classico and began experimenting with Prosecco. Palla was one of the first to produce a quality Prosecco in the area and fought hard to obtain the D.O.C. designation (1977) and for recognition of Asolo Prosecco Superiore D.O.C.G., in 2009.