



VINITY
WINE COMPANY

Loredan Gasparini Venegazzù “Della Casa”

Appellation: Montello Venegazzù DOC

Type: Red, dry

Blend: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec

This wine holds a special place in the history of the red wines of Montello and also of Italy. It was one of the first examples of Cabernet and Merlot blends made in Italy after WWII. At that time, Count Loredan had begun to think about creating a great red wine aged in large barrels based on Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec. The success of his Reserve wine subsequently led the Montello DOC to recognize this blend and authorize it under the name Venegazzù, which responds precisely to the blend of the Venegazzù Della Casa. The Cabernet Sauvignon is always predominant and combined with a good part of Merlot, a small touch of Cabernet Franc and Malbec add depth and flavor creating a wine of extraordinary harmony.

Tasting Notes

Color: An opaque purple-red like a young claret.

Bouquet: Very Medoc-like aromas of cassis, tobacco and herbs. Bordeaux-like but with a unique mineral signature

Palate: Rich and sumptuous on the palate, the Rosso balances tangy acidity and fine, food-friendly tannins with a dense core of black cherry, plum and black currant fruit. Delicious notes of licorice, pipe tobacco and dark chocolate emerge on the wine's long finish alongside complex hints of herbs and earthy mushrooms.

Alcohol: 14%

Serving Temperature: 15.5° C (60° F).

Pairing

Especially suitable for hearty braises, roasts and grilled meats. Vegetarians will enjoy it with rich casseroles featuring eggplant and chard.

Vineyard Notes

Vineyard: North of Venice in the Treviso hills, the classic Bordeaux varietals, Cabernet Sauvignon (60%), Merlot (25%), Cabernet Franc (10%) and Malbec (5%), have been planted since the 1950s to fashion Bordeaux-style red wines of unusual complexity and value.

Winemaking Notes

Vinification: Aged eighteen months in large neutral oak barrels, the wine's pure, delicious core of black fruits takes center stage while its latent structure ensures several years of positive evolution in your cellar. This is an elegant and distinctive interpretation of a classic Left Bank Bordeaux.



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 “Vignigazzù” 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.