



VINITY
WINE COMPANY

Loredan Gasparini Capo di Stato

Appellation: Colli Trevigiani DOC

Type: Red, dry

Blend: 70% Cabernet, 15% Merlot, 10% Cabernet Franc, 5% Malbec

Capo di Stato was born in the historical “100 plants” vineyard, from Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec grapes when Count Loredan decided to make a special reserve of Venegazzù Red Wine in the 1960s. The wine was soon sought after for special regional occasions. Among its first fans was the French President Charles de Gaulle who enjoyed it on his 1967 visit. This event gave the wine its name “Head of State” in honor of this success.

Tasting Notes

Color: Deep, warm red.

Bouquet: Intense and charming aromas of rich of wild berries and light spices. There is a rich structure to this wine with sweet, strong tannins, and cellar-worthy acidity.

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), and aged cheeses.

Vineyard Notes

Vineyard: The fruit is from two vineyards, the original or mother vineyard planted in 1940 and a second vineyard planted in 1990 using a selected clone of the mother vineyard.

Elevation: 90-120 meters (300-400 feet) a.s.l.

Soil: Red earth which covers conglomerates of calcareous cobblestones, porphyry and granite kneaded with clay, which is rubble coming from Piave river and the Alps erosion.

Winemaking Notes

Vinification: The best fruit of the two vineyards is chosen and the grapes are co-fermented and macerated on the skin for 14 days.

Ageing: 30 months (part in botte grande part in new barriques. The wine is held in bottle for one year before release.

The Label

In the history of man, wine and art undoubtedly enjoy a sublime bond. In 1967 the famous Italian artist Tono Zancanaro (1906-1985) dedicated two sensual works to the elegant “Riserva” of Count Loredan which express the dual male and female soul. To his mind the “grape” (feminine) becomes “wine” (masculine). The two fused into the same essence. From that moment “Des Roses pour Madame” and “...pour Monsieur la Bombe,” become the art for the label. Later the wine was produced with only the “...pour Monsieur la Bombe” label. The “Des Roses pour Madame” label is only placed on selected bottles for particular occasions.



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.