



VINITY
WINE COMPANY

Loredan Gasparini Cabernet Sauvignon

Overview

- Loredan Gasparini's Cabernet Sauvignon comes from the same storied Montello hillside estate that produces the legendary Capo di Stato — vines first planted by Count Piero Loredan, descendant of the Doge of Venice, on a property with a winemaking history stretching back to the 16th century. This bottling is Cabernet in its brighter, more youthful register: a shimmering pale ruby in the glass, with a nose of cassis, sweet cherry, and red bell pepper.

Appellation: Montello e Colli Asolani DOC

Type: Red, dry

Varietals: 100% Cabernet Sauvignon

Winemaking and Vineyard Notes

Vineyard: The vines grow in Venegazzù, a subzone of the Montello hills near Treviso — the same ground where the estate's founder, Count Piero Loredan Gasparini, was the first to plant Merlot, Cabernet Sauvignon, Cabernet Franc, and Malbec, inspired by his travels through Bordeaux. The historian Bonifacio praised this exact stretch of land as far back as 1590 in his "Trevigiana History," describing the Montello Riviera's soil as clay earth, rich in iron and minerals, in the heart of the Marca Trevigiana.

Soil: Clay earth, rich in iron and minerals, in the heart of the Marca Trevigiana.

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

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).

Food Pairing

Roasted and grilled meats, aged cheeses, tomato-based pasta dishes.



Loredan Gasparini is a Veneto legend twice over. Founded in 1951 by Count Piero Loredan, descendant of a Venetian Doge, the estate dared to plant Bordeaux varieties in the red, iron-rich clay of Venegazzù — creating Capo di Stato, the storied blend beloved by Charles de Gaulle. Under Giancarlo Palla, it became a sparkling pioneer too, championing Prosecco's DOC in 1977 and Asolo Superiore DOCG in 2009. Today its 60 hectares beneath the Montello yield age-worthy reds and indigenous-yeast Asolo Prosecco of rare creaminess — aristocratic depth and effervescent charm, seven decades strong. Pour a glass; taste the legend.