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Cavazza winery introduces summer wine selection inspired by Veneto tradition and sustainable practices

Three seasonal wines highlight local grapes, volcanic soils, and eco-friendly production for warm weather enjoyment in northern Italy

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As summer begins in northern Italy, Cavazza, a historic winery based in Montebello Vicentino, is highlighting three wines designed to match the season’s atmosphere. The winery, which has operated in the Colli Berici and Gambellara regions of Veneto since 1928, is focusing on a white, a sparkling, and a chilled red wine for the warmer months.

The first wine Cavazza recommends is the Bocara Gambellara DOC Classico 2024. This white wine is made entirely from Garganega grapes grown in the Bocara vineyard, the original plot owned by the Cavazza family. The vineyard sits on volcanic soil, which influences the wine's character. The wine is vinified in stainless steel tanks to preserve its freshness and minerality. It has a straw-yellow color and aromas of flowers and white fruit. The palate is crisp and savory. Cavazza suggests serving this wine as an aperitif or pairing it with light pasta dishes, vegetable risottos, or seafood.

For those who prefer sparkling wines during summer gatherings, Cavazza offers the Lessini Durello Brut Millesimato 2024. This sparkling wine is known for its citrus notes and lively acidity. It features a fine perlage and a refreshing finish. The winery recommends enjoying it with finger foods, fried dishes, sushi, or local cheeses and cured meats such as Asiago DOP, Monte Veronese DOP, and Sopressa Vicentina DOP.

Cavazza also addresses the needs of red wine enthusiasts with its Tai Rosso Colli Berici DOC. This red wine can be served slightly chilled to suit summer temperatures. It has a ruby-red color and aromas of raspberry. The palate is soft and balanced. The winery suggests pairing it with traditional Venetian dishes like coniglio alla veneta (rabbit braised in white wine and herbs) or baccalà alla vicentina (salted cod cooked with milk and onions), as well as lighter summer fare.

Cavazza's approach to winemaking emphasizes authenticity and respect for the land. The estate covers 130 hectares across two growing areas: Gambellara Classico DOC, known for its volcanic soils ideal for Garganega grapes, and Colli Berici, which has marine-origin soils suitable for both native varieties like Tai Rosso and international varieties such as Merlot and Cabernet Sauvignon. The winery produces about 600,000 bottles annually.

Cavazza holds SQNPI certification, which recognizes sustainable practices in agriculture. The company prioritizes biodiversity and uses renewable energy sources in its operations.

With these three wines, Cavazza aims to offer options that fit different tastes and occasions throughout the summer season in Italy. The selections reflect both tradition and adaptability to modern preferences for fresh, approachable wines during warm

weather gatherings.