



CECCATO

Pinot Grigio

Wine Type	White still wine
Denomination	delle Venezie D.O.C.
Grapes	Pinot Grigio
Alcohol (%VOL)	12% vol
Residual sugar	3 g/liter
Total acidity	6 g/liter
Sizes available	750 ml -1,500 ml
Serve at	8-10 °C (46-50 °F)
Method of Production	Gentle pressing with fermentation at 18 °C (65 °F) and fining on lees at 8 °C (46 °F) for three months.
Tasting Notes	Ceccato Pinot Grigio is a fruity, varietal wine with scents of tropical fruit and enticing floral notes. Pleasantly fresh, it matches perfectly with vegetable soups and grilled white meats.

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Chardonnay

Wine Type	White still wine
Denomination	Veneto I.G.T.
Grapes	Chardonnay
Alcohol (%VOL)	12% vol
Residual sugar	4 g/liter
Total acidity	6 g/liter
Sizes available	750 ml -1,500 ml
Serve at	8-10 °C (46-50 °F)
Method of Production	Gentle pressing with fermentation at 18 °C (65 °F) and fining on leese at 8° C (46 °F) for three months.
Tasting Notes	Ceccato Chardonnay is a fresh, fruity, varietal wine with a perfume of apricot and notes of exotic fruit; well-rounded on the palate, it's ideal with fish based dishes and vegetarian cuisine.

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Merlot

Wine Type	Red still wine
Denomination	Veneto I.G.T.
Grapes	Merlot
Alcohol (%VOL)	13% vol
Residual sugar	6 g/liter
Total acidity	5,5 g/liter
Sizes available	750 ml -1,500 ml
Serve at	16-18 °C (61-65 °F)
Method of Production	After a careful selection of grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged only in steel casks in order to preserve his fruity features.
Tasting Notes	Ceccato Merlot is a fruity varietal wine with a perfume of cherry, delicate notes of violet and hints of eucalyptus on the finish. Rounded, rich and well-structured, it pairs well with pasta dishes, cheeses and soups.



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Cabernet Sauvignon

Wine Type	Red still wine
Denomination	Veneto I.G.T.
Grapes	Cabernet Sauvignon
Alcohol (%VOL)	13% vol
Residual sugar	4 g/liter
Total acidity	5,7 g/liter
Sizes available	750 ml -1,500 ml
Serve at	16-18 °C (61-65 °F)
Method of Production	After a careful selection of grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged only in steel casks in order to preserve his fruity features.
Tasting Notes	Ceccato Cabernet Sauvignon is a fruity, varietal wine with scents of forest fruits and a slight balsamic note. Fresh and well-rounded, it's the ideal match for red meats, hearty soups and mature cheeses



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Valpolicella DOC

Wine Type	Red still wine
Denomination	D.O.C.
Grapes	Valpolicella
Alcohol (%VOL)	12,5% vol
Residual sugar	5 g/liter
Total acidity	5,4 g/liter
Sizes available	1,500 ml
Serve at	16-18 °C (61-65 °F)
Method of Production	After a careful selection of grapes with high sugar content, vinification takes place with the Ganimede system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged only in steel casks in order to preserve his fruity features.
Tasting Notes	Ceccato Valpolicella is a soft, easy-drinking and balanced wine. A fresh, fruit driven wine, with a pleasant acidity, it shows intense hints of violet and a light spicy note. It's a perfect match for light dishes, cheeses, or to sip along with cold, cured meats.