



Selezione Vintage
Metodo Italiano D.O.C.
Blanc de Blancs

Millesimato

the fruity taste of Ca' d'Or..

It starts with Riesling grapes grown in our Grand Cru vineyards, fermented for about 3 months in small stainless steel vats, without any sulphur dioxide, combined with aging in the bottle, and is produced every year from the same vintage grapes which allow the wine to maintain its soft, fresh and fruity characteristics, while giving us slightly different aromatic notes each year, because each season has its own distinctive notes.

Our Brut is a varietal that is bright yellow in colour, and expresses balsamic notes to the nose, together with hints of green and yellow fruit and exotic nuances. On the palate it has clear fruity and citrus notes, with balsamic nuances and a back palate of young almond. It has round, good body and good structure. It has a fine and persistent evanescence.



the World of D.O.C.

Selezione Vintage
Metodo Italiano Blanc de Blancs D.O.C.
Millesimato

Bottle Technical Data Sheet

Shape:

The shape is as original as it is useful for the process of aging in the wine cellar; in fact, its greater surface area permits more contact between the liquid and the lees, allowing the sediment to release essential substances that enhance the expressive bouquet of our Franciacorta and consequently improve its taste and nose characteristics. The date 1501 stamped in relief on the glass, recalls the long history of the Ca'd'Or brand.

Glass:

Class A white glass for food products.

Decoration:

Water colours etched on glass by means of a printing technique using steel frames to transfer the colour directly onto the bottle. The colours used are thermally fused and, after cooking at 600/620 °C, the screen printing is permanent. The colours and processing meet standards for use with food products, and are non-toxic. The metallic gold colour of the mask together with the collar in bronze, indicate the type of wine in the bottle

Cork:

An extremely high-quality achromatic cork made of cork microgranules from raw materials selected to preserve the taste of the wine.



the World of D.O.C.

Selezione Vintage
Metodo Italiano Blanc de Blancs D.O.C.
Millesimato

Wine Technical Data Sheet

Type of wine: Metodo Italiano *Riesling* D.O.C. Brut

Bottle volume: 750 ml - 1500 ml

Grapes: 100% Riesling

Origin: *a particularly well-exposed and breezy position on the slopes of Rocca de Giorgi that is moderately calcareous and well-drained, at between 250 m and 450 m above sea level*

Growing systems: Guyon

Plant density: 3000 vines/hectare

Yield: 150q of grapes/hectare

Wine yield: 60% = 90 hl/ha

Average age of vines: 13 years

Harvest period: end of September, beginning of October. The grapes are harvested by hand, then transported and processed the same day

Winemaking:

gentle pressing

inoculation with selected yeasts

fermentation in small containers of stainless steel AISI 316, without any sulphur dioxide

Aging: average of 12 months in small stainless steel tanks and in the bottle. The refermentation takes place in small autoclaves, with daily stirring of the lees, for at least 90 days

Stabilization: cold static

Alcohol: 12% vol

Sensory characteristics as determined by an oenologist:

Sight: golden-yellow straw colour with light greenish highlights

Smell: balsamic aromas and notes, with hints of green and yellow fruit and exotic nuances

On the palate: clear fruity and citrus notes, with balsamic nuances. The back palate reveals hints of young almond. Good body

Perlage: It has a fine and persistent evanescence

Finish: extremely well-balanced

Serve with: excellent as an aperitif and as an all-round wine

Serving temperature: 6/8°C





Selezione Grand Vintage
Franciacorta D.O.C.G.
Noble Rosé

THE TEMPTING AND SEDUCTIVE BINOMIAL OF CA'D'OR TASTE

It comes from our Grand Cru vineyards, planted with Chardonnay and Pinot Noir grapes on the gentle hills of Passirano. After 7 months for the first fermentation in small steel tanks, it rests for about 30 months, aging, maturing and refermenting in the bottle, in contact with selected lees, in the darkness and silence of the Cellara.

A magical and romantic Franciacorta, in the balance between the delicacy of Chardonnay grapes and the strength, robustness and complexity of Pinot Noir grapes.

Our Noble Rosé, image of the tempting and seductive binomial of Ca'd'Or, has an old pink quartz colour with orange reflections, given by a perfect processing time, that is a very few hours of cold maceration of Pinot Noir grapes. Made in purity, gives complex, very intense aromas, with clear notes of red berries, tropical fruit and rose petals on the nose. On the palate, the fresh and ample taste, combined with a good body, becomes harmony between sapid and tangy notes, led by a tempting note of red fruits.

Very fine bubbles and refined elegance. It has good balance on the finish.

BOTTLE TECHNICAL DATA SHEET

Shape:

the shape is as original as it is useful for the process of aging in the wine cellar; its greater surface area, in fact, permits more contact between the liquid and the lees, allowing the sediment to release essential substances that enhance the expressive bouquet of our Franciacorta and consequently improve its taste and nose characteristics. The date 1501 marked in relief on the glass, recalls the long history of the Ca'd'Or brand.

Glass:

Class "A" white glass for food products.

Decoration:

water colours etched on glass by means of a printing technique using steel frames to transfer the colour directly onto the bottle. The colours used are thermally fused and, after cooking at 600/620 °C, the screen printing is permanent. The colours and processing meet standards for use with food products, and are non-toxic. The metallic black colour of the mask, together with the collar in Orange, identify the type of wine in the bottle.

Cork:

an extremely high-quality achromatic cork made of cork microgranules from raw materials selected to preserve the taste of the wine.



80%
Pinot Nero

20%
Chardonnay

7 months
in steel tanks

36 months
aging on the lees

WINE TECHNICAL DATA SHEET

Type of wine: Franciacorta D.O.C.G. Brut Rosé

Bottle volume: 750 ml - 1500 ml

Grapes: 80% Pinot Nero - 20% Chardonnay

Origin: vineyards located on the slopes of hills of Passirano (BS) Italy, on a particularly well-exposed and breezy plot of stony soil that is moderately calcareous, loamy and well-drained.

Growing systems: spurred cordon

Plant density: 5000 vines/hectar

Yield: 100 q/grapes/hectar

Wine yield: 70% = 70 hl/ha

Average age of vines: 20 years

Harvest period: end of August, beginning of September The grapes are harvested by hand, then transported and processed the same day

Winemaking:

Gentle pressing after maceration for about 3-4 hours at low temperature (17-18°C)

Cold static decantation

Inoculation with selected yeasts

20 days fermentation in stainless steel AISI 316

Partial malolactic fermentation

First aging: 7 months in steel tanks

Stabilization: cold static

Aging on the lees: 36 months in the bottle on average

Alcohol: 12,5% vol.

Sensory characteristics as determined by the enologist:

Sight: antique pink quartz colour, and glints of orange

On the nose: complex, intense aromas with clear notes of small red fruits, tropical fruit and rose petals

On the palate: fresh, complex and harmonious with savoury and tangy notes, driven by a sweet taste of red fruits. Good body

Perlage: very fine bubbles and refined elegance

Finaish: extremely well-balanced

Serve with: Ideal as an all-round wine

Serving temperature: 6/8°C



Selezione Grand Vintage Franciacorta D.O.C.G.

Satèn

the elegance of Ca' d'Or taste.

It starts with Chardonnay grapes grown in our Grand Cru vineyards within the Castle walls. It is fermented for 7 months in small, stainless steel tanks and oak barrels, then it rests, matures and ages and ferments again on the lees in the bottle for 30 months on average in the darkness and silence of the 15th-century underground corridors of the historic wine cellar.

This Brut Franciacorta has complex scents and flavours but is perfectly balanced, making it an enjoyable sensory experience for all tastes. Its decidedly strong taste comes from the amount of time on the lees, which is almost twice as long as normal Franciacorta wines, making it an original and intriguing wine with diverse fragrances.

Our 100% Chardonnay Dark Label displays the elegance of Ca' d'Or flavour, in a brilliant varietal wine with a golden-yellow colour and has greenish highlights, whose aromas strike the nose with hints of bread crust and dried fruit, hazelnuts and dried figs, and has a fresh and tangy flavour on the palate, with a slight hint of citrus grapefruit, that blends harmoniously and with great body.

It has a refined elegance and extremely fine evanescence. It has a long, marked and perfectly balanced back palate.



the World of D.O.C.G.

Selezione Grand Vintage
Franciacorta D.O.C.G.
Satén

Bottle Technical Data Sheet

Shape:

The shape is as original as it is useful for the process of aging in the wine cellar; in fact, its greater surface area permits more contact between the liquid and the lees, allowing the sediment to release essential substances that enhance the expressive bouquet of our Franciacorta and consequently improve its taste and nose characteristics. The date 1501 stamped in relief on the glass, recalls the long history of the Ca'd'Or brand.

Glass:

Class A black glass for food products.

Decoration:

Water colours etched on glass by means of a printing technique using steel frames to transfer the colour directly onto the bottle. The colours used are thermally fused and, after cooking at 600/620 °C, the screen printing is permanent. The colours and processing meet standards for use with food products, and are non-toxic. The metallic bronze colour of the mask, together with the collar in black, indicate the type of wine in the bottle.

Cork:

An extremely high-quality achromatic cork made of cork microgranules from raw materials selected to preserve the taste of the wine.



100%
Chardonnay

7 months
of early aging in small
tanks and oak barrels

30 months
of aging on the lees
in the bottle

the World of D.O.C.G.



Selezione Grand Vintage
Franciacorta D.O.C.G.
Satén

Wine Technical Data Sheet

Type of wine: Franciacorta D.O.C.G. Brut Satén

Bottle volume: 750 ml

Grapes: 100% Chardonnay

Origin: vineyards enclosed within the walls of the Castle, on a particularly well-exposed and breezy plot of stony soil that is moderately calcareous and well-drained.

Growing systems: spurred cordon

Plant density: 5000 vines/hectare

Yield: 100q of grapes/hectare

Wine yield: 60% = 60 hl/ha

Average age of vines: 20 years

Harvest period: end of August, beginning of September The grapes are harvested by hand, then transported and processed the same day

Winemaking:

gentle pressing

cold static decantation

inoculation with selected yeasts

20 days fermentation in stainless steel AISI 316

partial malolactic fermentation

First aging: 7 months; partly in steel tanks and partly in oak barrels

Stabilization: cold static

Aging on the lees: 30 months in the bottle on average

Aging after disgorgement: 4 – 6 months

Sensory characteristics as determined by an oenologist:

Sight: brilliant golden-yellow colour with greenish highlights

Smell: Aromas of bread crust and dried fruit, with hints of hazelnuts and dried figs

On the palate: Fresh and fruity flavour, with a slight hint of citrus grapefruit.

Great body

Perlage: refined elegance and extremely fine evanescence

Finish: long-lasting, marked and perfectly balanced back palate

Serve with: Excellent as an aperitif and as an all-round wine

Serving temperature: 6/8°C



Selezione Grand Vintage
Franciacorta D.O.C.G.
Noble Cuvée

THE ELEGANCE OF CA'D'OR TASTE

It comes from our Grand Cru vineyards planted with Chardonnay and Pinot Noir grapes. After 7 months for the first fermentation in small steel tanks, it rests for about 30 months, aging, maturing and refermenting in the bottle, in contact with selected lees, in the darkness and silence of the Cellar.

A Franciacorta Brut with complex scents and flavours, yet an ideal balance that makes it a perfect sensory experience for everyone. A strong taste, also due to his prolonged stay on the lees, usually more than double the time it's required by Franciacorta specifications, in order to obtain an original and intriguing product, with variegated fragrances.

Our Noble Cuvée portrays the elegance of Ca'd'Or taste. It has a bright golden yellow colour, with pale green highlights. Made in purity, gives aromas of bread crust, fresh fruit and shades of dried figs on the nose. The taste left on the palate, however, is fresh and sapid, with a hint of citrus grapefruit, and it's harmoniously combined with a great body.

Very fine bubbles and refined elegance. The finish is long and perfectly balanced.

BOTTLE TECHNICAL DATA SHEET

Shape:

the shape is as original as it is useful for the process of aging in the wine cellar; in fact, its greater surface area permits more contact between the liquid and the lees, allowing the sediment to release essential substances that enhance the expressive bouquet of our Franciacorta and consequently improve its taste and nose characteristics. The date 1501 marked in relief on the glass, recalls the long history of the Ca'd'Or brand.

Glass:

Class "A" white glass for food products.

Decoration:

water colours etched on glass by means of a printing technique using steel frames to transfer the colour directly onto the bottle. The colours used are thermally fused and, after cooking at 600/620 °C, the screen printing is permanent. The colours and processing meet standards for use with food products, and are non-toxic. The metallic bronze colour of the mask, together with the collar in black, identify the type of wine in the bottle.

Cork:

an extremely high-quality achromatic cork made of cork microgranules from raw materials selected to preserve the taste of the wine.



90%
Chardonnay

10%
Pinot Nero

WINE TECHNICAL DATA SHEET

Type of wine: Franciacorta D.O.C.G. Brut

Bottle volume: 750 ml - 1500 ml

Grapes: 90% Chardonnay - 10% Pinot Nero

Origin: vineyards located on the slopes of hills of Ardo (Brescia), on a particularly well-exposed and breezy plot of stony soil that is moderately calcareous and well-drained.

Growing systems: spurred cordon

Plant density: 5000 vines/hectar

Yield: 100 q/grapes/hectar

Wine yield: 60% = a 60 hl/ha

Average age of vines: 20 years

Harvest period: end of August, beginning of September The grapes are harvested by hand, then transported and processed the same day

Winemaking:

Gentle pressing

Cold static decantation

Inoculation with selected lees

20 days fermentation in stainless steel AISI 316

Partial malolactic fermentation

First aging: 7 months in steel tanks

Stabilization: cold static

Aging on the lees: 30 months in the bottle on average

Alcohol: 12,5% vol.

Sensory characteristics as determined by the enologist:

Sight: brilliant golden-yellow colour with greenish highlights

On the nose: aromas of bread crust and dried fruit, with hints of hazelnuts and dried figs

On the palate: fresh and fruity flavour, with a slight hint of citrus grapefruit. Great body

Perlage: very fine bubbles and refined elegance

Finish: long-lasting, marked and perfectly balanced back palate

Serve with: Excellent as an aperitif and as an all-round wine

Serving temperature: 6/8°C



Selezione Grand Vintage
Franciacorta D.O.C.G.

Pas Dosé Riserva

THE AUTHORITATIVE TASTE OF CA'D'OR

It comes from our Grand Cru vineyards, planted with Chardonnay and Pinot Noir grapes. After 7 months for the first fermentation in small steel tanks, it rests for about 48 months, aging, maturing and refermenting in the bottle, in contact with selected lees, in the darkness and silence of the Cellar.

A Millesimato made of 55 % Chardonnay and 45 % Pinot Noir, at the same time powerful and delicious, arising from the peculiar 2008 vintage, characterized by major climatic changes. This wine has a robust structure and a great personality, between tasting complexity and an extraordinary pleasantness, in total absence of sugars: notes that are combined with a long aftertaste that blends harmoniously with its fresh minerality.

Our 2008 Pas Dosé is the most eminent and representative product of the Ca'd'Or sensory richness. It has an intense golden yellow color with copper hues. Made in purity, gives intense and complex fragrances on the nose, with peculiar notes of green tobacco, walnut and cassis recalls. The palate is elegant, harmonious, with a great body, structure and sapidity.

Very fine bubbles and refined elegance. The finish is long, strong and perfectly balanced.



BOTTLE TECHNICAL DATA SHEET

Shape:

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Glass:

Class "A" white glass for food products.

Decoration:

water colours etched on glass by means of a printing technique using steel frames to transfer the colour directly onto the bottle. The colours used are thermally fused and, after cooking at 600/620 °C, the screen printing is permanent. The colours and processing meet standards for use with food products, and are non-toxic. The metallic bronze colour of the mask, together with the collar in Antique Red and the date 2008, identify the type of wine in the bottle.

Cork:

an extremely high-quality achromatic cork made of cork microgranules from raw materials selected to preserve the taste of the wine.



90%
Chardonnay

10%
Pinot Nero

7 months
in steel tanks

30 months
aging on the lees

WINE TECHNICAL DATA SHEET

Type of wine: Franciacorta D.O.C.G. Pas Dosé Millesimato

Bottle volume: 750 ml

Grapes: 55% Chardonnay - 45% Pinot Nero

Origin: small portion of a vineyard located within the walls of the Castle on a particularly well-exposed and breezy plot of stony soil that is moderately calcareous and well-drained.

Growing systems: spurred cordon

Plant density: 5000 vines/hectare

Yield: 80 q/grapes/hectare

Wine yield: 60% = 60 hl/ha

Average age of vines: 45 years

Harvest period: end of August, beginning of September The grapes are harvested by hand, then transported and processed the same day

Winemaking:

Gentle pressing

Cold static decantation

Inoculation with selected lees

20 days fermentation in stainless steel AISI 316

Partial malolactic fermentation

First aging: 7 months in steel tanks

Stabilization: cold static

Aging on the lees: 48 months in the bottle on average

Alcohol: 13% vol.

Sensory characteristics as determined by the enologist:

Sight: intense golden-yellow colour, with coppery highlights

On the nose: intense and complex, with original notes of green tobacco, walnut, and hints of blackcurrant

On the palate: refined elegance and extremely fine evanescence

Perlage: very fine bubbles and refined elegance

Finish: long-lasting, marked and perfectly balanced back palate

Serve with: Ideal as an all-round wine

Serving temperature: 6/8°C