



Le Carezze  
cantina biologica





# The Family and the Territory





In 1994, the founder Luigi Marangoni and his family, driven by their love for nature and together with their passion for wine, bought these lands in order to transform them into a small paradise of organic agriculture.

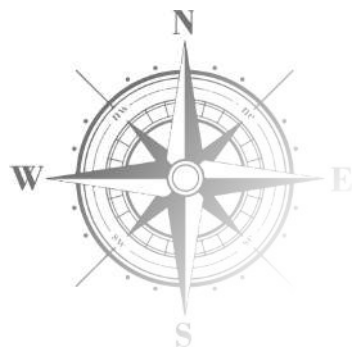
Le Carezze means wine, but not only. It's vineyard, but also woods, flower meadows, tree-lined avenues, bees, and wild animals. This is the kingdom of biodiversity, nature in all its shapes and sizes.

The name of the winery itself comes from the vegetation of the area: a marsh grass or "carretto", called "carezza" in the dialect of the area.



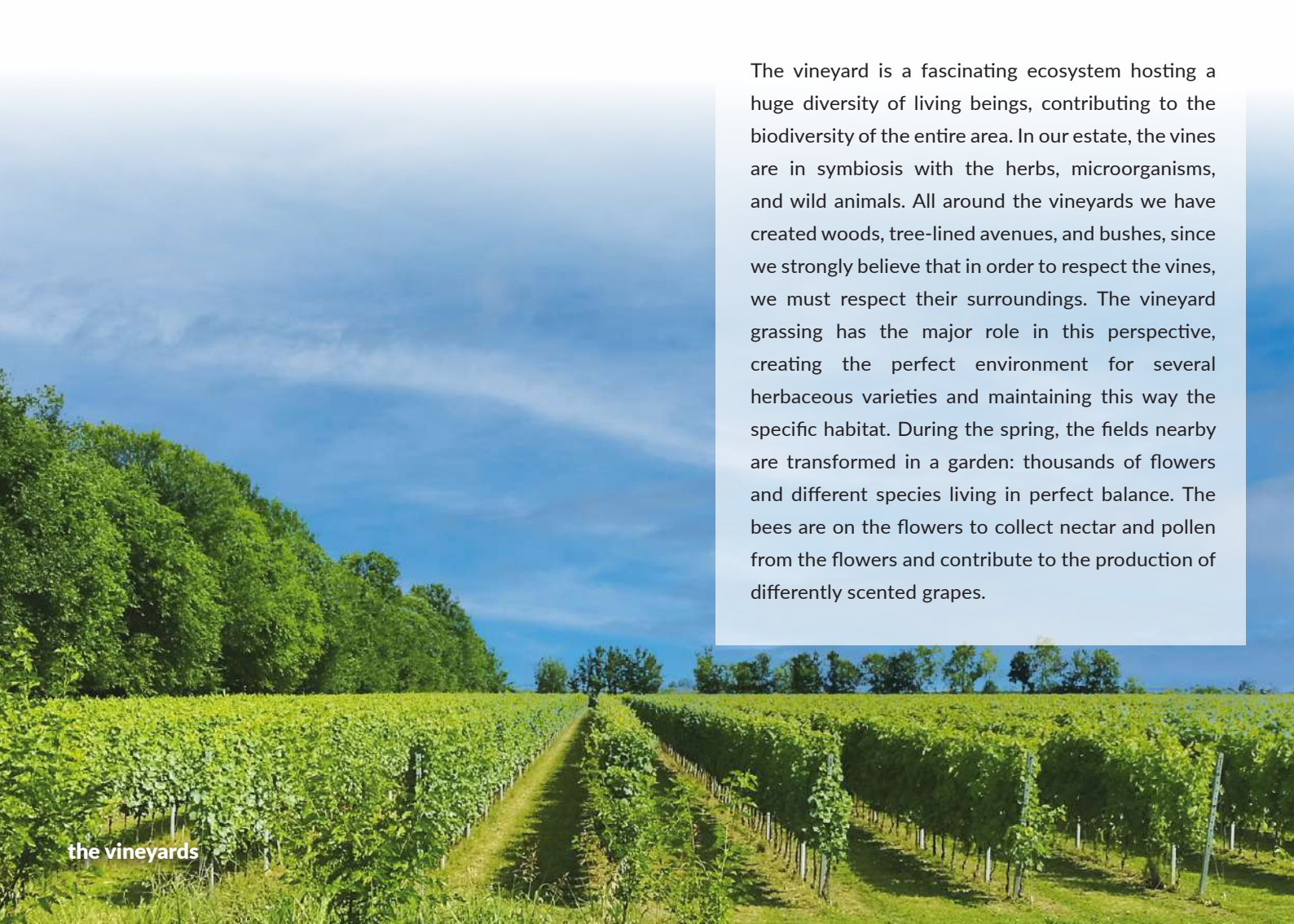
This area was born from the formation of dunes by the surrounding rivers, **Adige, Fratta and Terrazzo**, breaking their banks and the riverbeds changes.

The water of these rivers left in the area many volcanic deposits such as: limestone, calcium, magnesium, manganese, and iron. These materials, along with ground and hummus stratified over millennia, make this territory (as well as fertile and generous) able to provide structure, sapidity, minerality, alcohol, and freshness to the wines produced. All these deposits had been eroded from the mountains, the valleys, and the plains by the rivers from their source till Terrazzo. In particular, the territories having this richness are, like our strength, and with a thin sandy substratum.



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The vineyard is a fascinating ecosystem hosting a huge diversity of living beings, contributing to the biodiversity of the entire area. In our estate, the vines are in symbiosis with the herbs, microorganisms, and wild animals. All around the vineyards we have created woods, tree-lined avenues, and bushes, since we strongly believe that in order to respect the vines, we must respect their surroundings. The vineyard grassing has the major role in this perspective, creating the perfect environment for several herbaceous varieties and maintaining this way the specific habitat. During the spring, the fields nearby are transformed in a garden: thousands of flowers and different species living in perfect balance. The bees are on the flowers to collect nectar and pollen from the flowers and contribute to the production of differently scented grapes.

the vineyards









the park



“Le Carezze” winery, surrounded by the greenery of an oasis in the plain Veronese, is the realization of a dream that started about 30 years ago.

In 1994 our family bought land with plants of orchards bred with the conventional system.

In three years, no longer being able to accept chemical treatments, we have eradicated all the orchards and started to structure a highly biodiverse environment.

40,000 tall trees have been planted (oaks, ash, hornbeam, alder, megaleppi, field maple etc.) creating 4 hectares of woods, tree-lined avenues, ponds and hills with Tuscan black cypresses.

In 2015 we considered the territory suitable for inserting one noble and demanding cultivation like the vineyard with relative cellar. All organic certified.

Take a walk, with a good chance of seeing the woodpecker, the kingfisher, the owl, the buzzard, the hoopoe as well as the various passerine birds, hares, pheasants and wild ducks, instills serenity and relaxation and fully satisfies the spirit.

Given the reviews of restaurateurs, wine bars and direct customers, we believe that the goal of producing high quality wines that respect the tradition has been achieved.



the black poplars



The Cellar





The cellar consist of four rooms:

- an air-conditioned room for the steel tanks
- a room for oak barrels and for drying where a ventilation and dehumidification system has been provided, in case the weather conditions require it;
- a built-in shed, where destemming, wine-pressing and fermentation will take place;
- a bright and welcoming tasting room, capable of accommodating even large groups. We have taken care of the details of the structure.

We have taken care of the structure in detail.

The roof of the steel tank room is made with integral oak beams and the cladding with terracotta tiles. The external corners of the walls are built with exposed face bricks, the internal walls and the floor are covered with clinker.



## Rooms for the production processes and wine storage





## The Tasting Room

We have paid special attention to the aesthetics of the tasting room, taking care of even the smallest details: door arches, fireplace and fountain in fine Vicenza stone, Murano glass chandeliers, wall coatings in antique bricks, and solid wood roof.





# the Mission





An immense work has been done in the past twenty years with the goal of preparing a suitable environment for an organic vineyard and cellar. The last 10,000 vines planted are the result of a selection of plants resistant to late blight and powdery mildew with the aim of avoiding use of sulfur and copper.

We planted fifty thousand vine plants and forty thousand forest plants, creating with hard work and not indifferent economic expenditure a small earthly paradise.

We trust that our efforts and commitment will be shared and appreciated by those who will taste our products.

Regardless of the economic result, a walk with ours dogs among the wonderful rows of forest plants and vines is and always will be priceless.

Horeufeni dufi









# Our Wines

Our wine range is composed of: sparkling wines from Sauvignon Kretos and Johanniter-Fleurtaï-Malvasia grapes, white wines from Malvasia and Palava grapes, red wines from Cabernet Volos and Merlot grapes, raisin wine from Palava grapes.

Several vines in our estate are PIWI.

We strongly believe in the PIWI varieties since they are highly resistant to diseases



and they allow us to clear the vineyards (almost fully) from chemical treatments. These plants are the result of many cross-pollinations between different varieties, chosen for their resistance to diseases.

The main goal is to produce fine high-quality wines respecting the tradition. As per the feedbacks we are receiving, it seems we are following the right path.





sparkling  
wines





# GENESI

SPARKLING WINE – CHARMAT METHOD

BRUT – MILLESIMATO – ORGANIC

From Fleurtaï - Johanniter - Malvasia grapes



Soil :

Tasting notes :

Dry extract :

Acidity :

Alcohol content :

Serve at :

Recommended pairings :

Bottle :

Limestone and clay are the stars of its full-bodied structure.

Malvasia grape combined with Fleurtaï and Johanniter grape varieties, classified as resistant to late blight, oidium and botrytis, which do not require phytosanitary treatments (including Sulphur and copper-sulphate). The slightly withered grapes used for this noble sparkling wine have transferred hints of fruits (peach, pear), tropical fruits (pineapple, papaya) and almonds. On the palate it is elegant, accompanied by a beautiful minerality and an important structure. Intense and persistent bubbles.

30 gr/l

1.7 gr/l

13.5 %

6 ÷ 8 °C

Starters, fish-based first courses, second courses with fish, cheese and white meat.



750 ml



1500 ml



Soil :

Tasting notes :

Dry extract :

Acidity :

Alcohol content :

Serve at :

Recommended pairings :

Bottle :

# IRIS

SPARKLING WINE – CHARMAT METHOD

BRUT – MILLESIMATO – ORGANIC

From resistant grapes of Sauvignon Kretos

Limestone and clay are the stars of its full-bodied structure.

Vines classified as resistant to late blight, oidium and botrytis, it does not require phytosanitary treatments (including Sulphur and copper-sulphate).

The grapes, slightly dried, used for this noble sparkling wine, has transferred aromas of tropical fruits, pleasantness and structure, with flavor and freshness.

28 gr/l

1.5 gr/l

13.5 %

6÷8 °C

Starters, fish-based first courses, second courses with fish, cheese and white meat.



750 ml 1500 ml







*Federico signature*

Soil :

Tasting notes :

Dry extract :

Acidity :

Alcohol content :

Serve at :

Recommended pairings :

Bottle :

# IRIS "Federico signature"

SPARKLING WINE – LONG CHARMAT METHOD

BRUT – MILLESIMATO – ORGANIC

From resistant grapes of Sauvignon Kretos

Limestone and clay are the stars of its full-bodied structure.

Vines classified as resistant to late blight, oidium and botrytis, it does not require phytosanitary treatments (including Sulphur and copper-sulphate).

The grapes, slightly dried, used for this noble sparkling wine, has transferred aromas of tropical fruits, pleasantness and structure, with flavor and freshness.

28 gr/l

1.5 gr/l

13.5 %

6 ÷ 8 °C

Starters, fish-based first courses, second courses with fish, cheese and white meat.



750 ml



*Iris special edition dedicated to the tenor Federico Serra. He is an active figure within our winery, counting, even at the beginning of a promising career, thousands of concerts all over the world and participations in TV shows on RAI networks.*



white wines



# DIANA

MALVASIA · DOC · MILLESIMATO

From grapes of Istrian Malvasia



Soil :

Limestone and clay are the stars of its full-bodied structure.

Tasting notes :

Very intense and complex on the nose, with scents of Linden and Mandarin flowers.

Fresh and sapid, extremely harmonious taste.

Dry extract :

28.3 gr/l

Acidity :

6.82 gr/l

Alcohol content :

13 %

Serve at :

10÷14 °C

Recommended pairings :

Ideal with elaborate fish and dishes, raw seafood, cheese and white meat.

Bottle :



750 ml



2017

While supplies last



Soil :

Tasting notes :

Dry extract :

Acidity :

Alcohol content :

Serve at :

Recommended pairings :

Bottle :

# JUPITER

PINOT GRIGIO

MILLESIMATO - Merlara DOC

Limestone and clay are the stars of its full-bodied structure.

Very intense and complex and the nose, with scents of Apples, Pineapples, Bananas, Grapefruit and a light hint of vanilla. Strong minerality. Fresh and savoury on the palate.

30.7 gr/l

6.8 gr/l

14 %

10 ÷ 14 °C

Ideal to accompany fish-based dishes, risotto, white meat (even with complex preparations), cheese.



750 ml



Soil :

Tasting notes :

Dry extract :

Acidity :

Alcohol content :

Serve at :

Recommended pairings :

Bottle :

# JUPITER

SPECIAL REFINEMENT

BIANCO VERONA

MILLESIMATO · IGT

From Palava grapes

*After fermentation at controlled temperature, one year in steel barrels and two months in oak barriques, it was further refined in steel, obtaining exciting aromas and flavors that will surely satisfy the most demanding palates.*

Limestone and clay are the stars of its full-bodied structure.

Very intense and complex on the nose, with scents of Apples, Pineapples, Bananas and Grapefruit. Strong minerality. Fresh and savoury on the palate.

30.7 gr/l

6.8 gr/l

14 %

10 ÷ 14 °C

Ideal to accompany fish-based dishes, risotto, white meat (even with complex preparations), cheese.



750 ml





# DIONISO

BIANCO VENETO

MILLESIMATO · IGT · ORGANIC

From Palava grapes



## DIONISO (*JUPITER evolution*)

An excellence that is the fruit of our soil and a strict selection of grapes in the vineyards.

Then drying the grapes and maceration on the skins for 5 hours. Low temperature fermentation in order to keep the scents and the typical flavours of this great Palava grape.

Aging in new barriques for 2 months. Final result: an extraordinary wine with flowers, fresh, and exotic fruit scents and rich minerality herald a great tasting



750 ml

Alcohol content : 16.5 %

Serve at : 10 ÷ 14 °C





red wines





Soil :

Tasting notes :

Dry extract :

Acidity :

Alcohol content :

Serve at :

Recommended pairings :

Bottle :

# URANO

CABERNET "VOLOS"

IGT VENETO · ORGANIC



Limestone and clay are the stars of its full-bodied structure.

Cabernet "Volos" grape, classified as resistant to downy mildew, oidium and botrytis, does not require phytosanitary treatments (including sulfur and copper). Important structure and pleasantness with aromas of ripe fruit, light notes of leather, tobacco and licorice and with intense flavor.

48 gr/l

6.5 gr/l

15 %

18÷20 °C

Ideal to accompany pasta dishes with meat sauces, cold cuts, roasts and game.

Excellent with aged cheeses.



750 ml



1500 ml



# VULCANUS

MERLOT

IGT · VERONA

MILLESIMATO



Soil :

Tasting notes :

Dry extract :

Acidity :

Alcohol content :

Serve at :

Recommended pairings :

Bottle :

Limestone and clay are the stars of its full-bodied structure.

Very intense and complex on the nose, with scents of cherries, tamarind and raspberries, spicy notes of pepper and cloves. There are also tertiary notes of leather, coffee and liquorice.

55 gr/l

6.52 gr/l

16.5 %

18 ÷ 20 °C

Ideal to accompany pasta dishes with meat sauces, cold cuts, roasts and game.

Excellent with aged cheeses.



750 ml



1500 ml





# ZEUS

MERLOT

IGT · VERONA

MILLESIMATO



## ZEUS (*VULCANUS evolution*)

An excellence that is the fruit of our soil and a strict selection of grapes in the vineyards.

Drying of the grapes to concentrate and let the sugar parts evolve.

Grapes destemming and fermentation in a special fermenter patented by our oenologist Fabio Melotto. This fermenter pumps over the skins, without using a pump, avoiding the disruption of the seeds that might be responsible of an unpleasant tannin.

Aging for at least one year in barrique.

Extraordinary complexity, perfect elegance, powerful expression, and long aging potential are its main assets. A great red wine, unveiling in the glass its intensity and long persistence.



750 ml

Alcohol content :

18 %

Serve at :

18 ÷ 20 °C



the raisin  
wine





Soil :

Tasting notes :

Dry extract :

Acidity :

Alcohol content :

Serve at :

Recommended pairings :

Bottle :

*Calypso*  
Passito da uve Palava • IGT



Limestone and clay are the stars of its full-bodied structure.

Meditation wine, complex, structured, with an ancient color. The aromas are intense and persistent and recall ripe tropical fruits (pineapple - papaya) with a peach and banana background. Excellent persistence and almond finish.

32 gr/l

7.3 gr/l

12 %

12 ÷ 14 °C

Ideal to accompany dry small pastries, preferably made with almonds, pistachio, dried or candied fruit. Excellent with seasoned or blue cheeses.

It also goes perfectly with dark chocolate.



375 ml





the Awards

## Asia International Wine Competition



## Vinality (5StarWines)



**vinitaly**  
INTERNATIONAL WINE & SPIRITS EXHIBITION



## Top Hundred “Il Golosario”



## International Wine Challenge



## Wine Channel - Best Italian Wine Selection



## Decanter - World Wine Awards

### Decanter WORLD WINE AWARDS





## Top 100 - The guide to the wines of Verona



## Fondazione Edmund Mach 2ª Rassegna Nazionale Vini PIWI (resistant grapes)



# GILBERT & GAILLARD

INTERNATIONAL CHALLENGE



# PIWI Wine Award International



## PIWI WINE AWARD INTERNATIONAL URKUNDE · CERTIFICATE



2023

URANO  
2019  
LE CAREZZE

received at  
PIWI WINE AWARD INTERNATIONAL  
the award  
Gold  
with 94 PAR®-points

Frasdorf, Mai · May 2023

*Brigitte Wüßinger*

Brigitte Wüßinger  
Vorstand · Board Member  
WINE SYSTEM AG

*Martin Darting*

Martin Darting  
Vorstand · Board Member  
WINE SYSTEM AG

WINE SYSTEM AG · [www.winesystem.de](http://www.winesystem.de)



## PIWI WINE AWARD INTERNATIONAL URKUNDE · CERTIFICATE



2023

IRIS  
2021  
LE CAREZZE

received at  
PIWI WINE AWARD INTERNATIONAL  
the award  
Silver  
with 86 PAR®-points

Frasdorf, Mai · May 2023

*Brigitte Wüßinger*

Brigitte Wüßinger  
Vorstand · Board Member  
WINE SYSTEM AG

*Martin Darting*

Martin Darting  
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