



TENUTA
NATALINA GRANDI





TENUTA
NATALINA GRANDI



THE WINERY

Five generations, an unique territory. **Natalina Grandi** recounts, the passion that has been carried forward brought from father to son. The production takes place totally in the ten hectares of land owned, divided between Montebello and Berici, between hills and plains. The totally pure grapes are processed with a **biological chain** that flows in a natural and fine flavour that recalls the origins of the Earth.

HISTORY

At least one hundred years of history tell the passion for the production of the wines. In the early nineties, the beginning of a brand: from the wine in bulk we started to bottle the two typologies of the **Doc** belonging, the Recioto and the Classic Gambellara. In 2005 begins the work of expansion of the barrique cellar and the production area, then renew the bottling line in 2012 and also starting the sparkling process inside the winery.





TENUTA
NATALINA GRANDI



PRODUCTION

The harvesting of the grapes is still carried out manually, in large crates called bins; This allows us to have healthy grapes in the moment of pressing and consequently wines with low sulphur content. The fermentation of our products takes place for a long time at controlled temperature, in order to have **fine quality** wines.

The numbers of the winery enclose the desire to grow without varying the quality, in 2018 **we have increased** production by 30%, till 30,000 for the 11 labels of the wines marked **Natalina Grandi**.

THE CELLAR

Three are the balances of our company: The biological chain allows to have healthy grapes with low content of heavy metals and zero chemical pesticides; Moreover, the internal chain serves to guarantee a quality product followed in every phase of production, from the arrival of the grapes in the cellar to the final bottling.

Finally, the **Volcanic Tradition** marks all our wines with a unique scent, that of minerality. This translates in “**buffer effects**”, is like eating a “**piece of lemon with salt on it**”, acidity and are perfectly well balanced.





TENUTA
NATALINA GRANDI

AWARDS

We have been believing since always in our choice, our wine and our passion has also been recognized by the prizes won in the **national territory** and **abroad**.





TENUTA
NATALINA GRANDI

OUR WINES

Five generations, one territory. Natalina Grandi Estate tells the Passion brought forth by father to son.



LEVEL ENTRY WINES

The everyday wines, the conviviality, suitable for every meal.



SELECTIONS WINES

The wines researched, created by our knowledge but born from the tradition. Exalted by combinations and appreciated by demanding tastes.



LIMITED EDITION

The wines produced in the vintages to remember, those with the warmest sun and the longest maturation, dessert wines but also from meditation.



TENUTA
NATALINA GRANDI



SOLO LEI

"Her Only" is the Gambellara DOC, obtained from the Garganega in purity, cultivated in the locality Giaroni. Straw yellow and floral scent, this wine acquires more quality with the ageing on the fine lees in steel barrels.

Ideal as an aperitif, it is also perfectly matched to fish, raw or cooked, and to the dish vicentino par excellence: the baccalà.

Alcohol content: 12.5% vol.

Service temperature: 10-12 ° C



GRAPE
100% Garganega



TYPE
Still white wine



TOTAL ACIDITY
5,70 g/l



PRODUCTION AREA
Giaroni plan (foothills, volcanic terrain)



ALCOHOL CONTENT
12,5%



VINTAGE
2017



YEAST
Selected



HINTS
Mineral, with citrus notes, jasmine and flint



GRAPE HARVEST
Handmade and selected
on box to 200 kg



RESIDUAL SUGARS
5,70 g/l



AGING
2017



FOOD PAIRINGS
Pesce cotto, veneziani, formaggi freschi, lievitati, antipasti
misti di pesce



COLLE DI MEZZO

That is the award-winning from the DOC of Gambellara, our classic Gambellara comes from the grapes in purity of garganega, cultivated in the classical area of production, in the locality Monte di Mezzo da Viti with about 40 years of age.

We are at 300 meters above the sea. With its fruity aroma, the classic Gambellara is the result of a refinement in big barrel of 15 hectolitres of Oak French for at least six months, it is a white wine, mineral and persistent, it presents light balsamic notes of myrtle, sage and rosemary with Almond Final. It combines with cod alla vicentina, white meats, barbecues, risotto and cheeses of medium ageing.

Alcohol content: 12.5% vol.

Service temperature: 10-12 ° C



GRAPE
100% Garganega



TYPE
Still white wine



TOTAL ACIDITY
6,10 g/l



PRODUCTION AREA
Monte di Mezzo (hilly area, volcanic terrain)



ALCOHOL CONTENT
12,5%



VINTAGE
2017



YEAST
Selected



HINTS
Mineral and persistent, light balsamic notes of myrtle, sage and rosemary with almond finish.



GRAPE HARVEST
Handmade and selected
on box to 200 kg



RESIDUAL SUGARS
4,7 g/l



AGEING
6 months in a big
barrel



FOOD PAIRINGS
Baccalà alla vicentina, carni bianche, barbecue, risotti,
formaggi di medio affinamento



CABERNET



Our **Cabernet IGT** is obtained from grapes from the foothills of Gambellara, in the locality of Giaroni.

Honed in oak barrels French, this wine is the result of grape Cabernet Franc in purity. With a ruby red colour, with herbal scents, it has a bouquet of pepper, pepper and humus that mingle with the berries. This wine on the palate is round, wide, it has an elegant and little tannic, and it perfectly matches with grilled meats and meats, barbecue, cut, and lamb.

Alcohol content: 13.0 % vol.

Service temperature: 16-18 ° C



GRAPE

100% Cabernet Franc



TYPE

Still red wine



TOTAL ACIDITY

5,1 g/l



PRODUCTION AREA

Giaroni plan (foothills, volcanic terrain)



ALCOHOL CONTENT

13 %



VINTAGE

2017



YEAST

Selected



HINTS

Herbs, red fruit jam ripe, from the elegant taste



GRAPE HARVEST

Handmade and selected
on box to 200 kg



RESIDUAL SUGARS

4,7 g/l



AGEING

Stainless-steel



FOOD PAIRINGS

Barbecues and meats, barbecue, cut, lamb



"AZZARDO"

Our **Hazard**, structured red, is a blend made from two different vintages of **Cabernet Franc in purity**, obtained from grapes from the foothills of Gambellara, in the locality of Giaroni. From red garnets, the Cabernet Franc is worked in purity, the palate is round, wide, with a ripe red fruit jam. From the elegant taste and characterized by elegant notes of barrique, black pepper and nutmeg, it combines perfectly with salami, braised meats, roasts, cheese, and stews.

Alcohol content: 13.5% vol.

Service temperature: 16-18 ° C



GRAPE
100% Cabernet Franc



TYPE
Still red wine



TOTAL ACIDITY
5,1 g/l



PRODUCTION AREA
Giaroni plan (foothills, volcanic terrain)



ALCOHOL CONTENT
13,5 %



VINTAGE
2015-16



YEAST
Selected



HINTS
Herbs, red fruit jam ripe, from the elegant taste, accompanied by elegant notes of barrique, black pepper, nutmeg



GRAPE HARVEST
Handmade and selected
on box to 200 kg



RESIDUAL SUGARS
4,0 g/l



AGEING
Tonneau-steel



FOOD PAIRINGS
Braze, roasts, cheeses, stews



"INTRECCIO"



Weave is the Garganega IGT of the estate, with a small percentage of nutmeg that makes this wine suitable for all tastes. The grapes are cultivated in purity, cultivated in the locality Giaroni. Straw yellow and floral scent, this wine acquires more quality with the ageing on the fine lees in steel barrels.

Alcohol content: 12.5% vol.

Service temperature: 10-12 ° C



GRAPE
100% Garganega



TYPE
Still white wine



TOTAL ACIDITY
5,48 g/l



PRODUCTION AREA
Giaroni plan (foothills, volcanic terrain)



ALCOHOLIC CONTENT
12,5%



VINTAGE
2017



YEAST
Selected



HINTS
Floral and exotic ripe fruit



GRAPE HARVEST
Handmade and selected
on box to 200 kg



RESIDUAL SUGARS
80,69 g/l



AGING
2017



FOOD PAIRINGS
Sweets, fruit tart, cream desserts, "Brasadelo", fresh
cheeses and medium seasoning



TENUTA
NATALINA GRANDI

SPARKLING WINES CHARMAT METHOD

With fine perlage produced in the cellar: Prosecco, IL Durello, the memory and Recioto of Gambellara Spumante are the sparkling wines of the Natalina Grandi line. They are produced internally by the fermentation to the bottling





TENUTA
NATALINA GRANDI

DURELLO LESSINI DOC

Our sparkling **Durello Brut Charmat** is a straw yellow colour with fine and persistent bubbles, characterised by mineral scents with floral notes and white-fleshed fruit, and a light bouquet of yeasts and spicy notes. Recommended pairings with raw fish, crustaceans, raw bluefin tuna, scallops, scampi.

Alcohol content: 12.0 % vol.

Service temperature: 6-8 ° C



GRAPE
100% Durella



TYPE
Still white wine



TOTAL ACIDITY
7,3 g/l



PRODUCTION AREA
Festugati place (hilly area, volcanic terrain)



ALCOHOLIC CONTENT
12,5%



VINTAGE
2018



YEAST
Selected



HINTS
Mineral with floral notes and fruits white-fleshed, light bouquet of yeast and spicy notes



GRAPE HARVEST
Handmade and selected
on box to 200 kg



RESIDUAL SUGARS
8,0g/l



AGING
2018



FOOD PAIRINGS
Raw fish, shellfish, bluefin tuna raw, scallops, scampi



"RICORDO"

"**Memory**" is the Gambellara Spumante DOC that comes from grapes in purity of garganega, cultivated in the locality Giaroni. It is the only wine that enjoys an early harvest, which guarantees a higher acidity. From the delicate scents of white flowers and fresh fruit, and with pleasant mineral notes, the memory is perfectly matched with raw fish, crustaceans, white meats, raw bluefin tuna, scallops, and scampi.

Alcohol content: 12% vol.

Service temperature: 6-8 ° C



GRAPE
100% Garganega



TYPE
Sparkling white wine



TOTAL ACIDITY
5,60 g/l



PRODUCTION AREA
Giaroni plan (foothills, volcanic terrain)



ALCOHOLIC CONTENT
12,0 %



VINTAGE
2018



YEAST
Selected



HINTS
Citrus notes with hints of fruit yellow, peach, papaya, mango and a bitter almond



GRAPE HARVEST
Handmade and selected
on box to 200 kg



RESIDUAL SUGARS
8,3 g/l



AGING
2018



FOOD PAIRINGS
Raw fish, shellfish, bluefin tuna, raw, scallops, scampi



PROSECCO

“**Prosecco DOC**” is the most characteristic white, dry and sparkling wine.

We have been the first cultivators and producers of this grape, 30 years ago.

With a fruity taste and very pleasing to the palate, it has a very fine and persistent perlage. With grapes from the foothills of Gambellara, Prosecco is produced with **Glera grapes in purity**.

Alcohol content: 12.0 % vol.

Service temperature: 6 °-8 ° C



GRAPE
100% Glera



TYPE
Sparkling white wine



TOTAL ACIDITY
5,60 g/l



PRODUCTION AREA
Giaroni plan (foothills, volcanic terrain)



ALCOHOLIC CONTENT
12,0 %



VINTAGE
2018



YEAST
Selected



HINTS
Fruity, hazelnut, floral varial, and expecially, pear



GRAPE HARVEST
Handmade and selected
on box to 200 kg



RESIDUAL SUGARS
13,5 %



AGING
2018



FOOD PAIRINGS
Salted cake, salad, fresh mushrooms, finger food, black rice



"RECIOTO"

The **Recioto Spumante D.O.C.G.** comes from the grapes in purity of garganega, cultivated in the locality Colle di Mezzo, we are at 300 meters above sea level. From the delicate scents of flowers, raisin fruit and honey, dehydrated apricot, mint, withering to the nose, exotic fruit ripe and candied, with up and persistent perlage. Sparkling wine ideal for accompaniment to sweets, fruit tart, cream cakes, medium-seasoned cheeses, Savoirdi, Zaletti and "Brasadelo"

Alcohol content: 12-5 % vol.

Service temperature: 6-8 ° C



GRAPE
100% Garganega



TYPE
Sparkling white wine



TOTAL ACIDITY
5,90 g/l



PRODUCTION AREA
Monte di Mezzo (hilly area, volcanic terrain))



ALCOHOLIC CONTENT
12,5 %



VINTAGE
2018



YEAST
Selected



HINTS
Apricot dehydrat, withering to the nose, ripe exotic fruit and candida, fresh and persistent



GRAPE HARVEST
Handmade and selected
on box to 200 kg



RESIDUAL SUGARS
100,3 g/l



AGING
2018



FOOD PAIRINGS
Cakes, fruit tart, desserts cream, medium-seasoned cheeses, savoiardi and zaletti biscuits and "Brasadelo cake"



TENUTA
NATALINA GRANDI



EDIZIONI LIMITATE

Cinque generazioni, un unico territorio. La Tenuta Natalina Grandi, racconta la passione portata avanti da padre in figlio. La produzione avviene totalmente nei dieci ettari di terreno di proprietà, suddivisi tra Gambellara e Lonigo, tra colline e pianura. Le uve totalmente in purezza vengono lavorate con una filiera biologica, che scaturisce in un sapore naturale, fine che ricorda le origini della terra.



TENUTA
NATALINA GRANDI

"RECIOTO RISERVA VIVACE"

The **Classic Method** has been produced with the best grapes, withered for 150 days in Fruttaio. The wine must be aged in steel and is then refined in oak barriques French for five months. Fermentation in the bottle where it stays with its yeasts for 48 months. A nectar with fine and persistent perlage that must not exceed 1 atmosphere of pressure. From the taste of raisin fruit, honey and licorice, dehydrated fruit, date, tobacco, cocoa beans, caramelized almond. It is enjoyed with foie gras, Sacher torte, aged and blue cheeses, oysters and foie gras. It's simply a "**sensorial trip**" never tasted.

Alcohol content: 13.5% vol.

Service temperature: 10-12 ° C



GRAPE
100% Garganega



TYPE
Lively sweet white wine



TOTAL ACIDITY
5,70 g/l



PRODUCTION AREA
Monte di Mezzo (hilly area, volcanic terrain))



ALCOHOLIC CONTENT
13,5 %



VINTAGE
2013



YEAST
Selected



HINTS
Dehydrated, exotic ripe fruit, date, tobacco, cocoa beans, coffee, caramelized almond



GRAPE HARVEST
Handmade and selected
on box to 5 kg



RESIDUAL SUGARS
100,0 g/l



AGING
champenoise
method



FOOD PAIRINGS
Chocolate in general, sacher torte, jam tart, aged cheeses and blue-mared, oysters and foie gras



"VIN SANTO"

That is the **third one certified DOC** of Vin Santo in Italy, that can allow the denomination DOC. The grapes dried for 150 days in Fruttaio, pressed, fermented for a minimum of 36 months in kegs from 110 liters. A unique product, a fine and persistent nectar with hints of dehydrated fruit, exotic ripe, date, tobacco, cocoa beans, coffee, caramelized almond. It combines with chocolate in general, biscuits, jam tart, aged cheeses

Alcohol content: 13.5% vol.

Service temperature: 10-12 ° C



5,90 g/l



GRAPE
100% Garganega



TYPE
Lively sweet white wine



TOTAL ACIDITY
5,70 g/l



PRODUCTION AREA
Monte di Mezzo (hilly area, volcanic terrain))



ALCOHOLIC CONTENT
13,5 %



VINTAGE
2013



YEAST
Selected



HINTS
Dehydrated, exotic ripe fruit, date, tobacco, cocoa beans, coffee, caramelized almond



GRAPE HARVEST
Handmade and selected
on box to 5 kg



RESIDUAL SUGARS
110,0 g/l



AGING
wooden barrels



FOOD PAIRINGS
Chocolate in general, biscuits, jam tart, cheeses aged



TENUTA
NATALINA GRANDI

Paolo Migliorisi

Communication and marketing coordinator

+39 389 8594267

paolo@cantinagrandi.com

TENUTA NATALINA GRANDI SOCIETÀ AGRICOLA SS

P.IVA 04111930246

Via Battaglione Vicenza 8, 36053 Gambellara (VI)

cantinagrandi.com