



ITALIAN WINES

Family







Story

Cantina Avenida

enzi





OUR STORY

The strong relationship between the Avanzi family and their land led to the creation of the family business in 1931. This tradition all began when the founder, Giovanni Avanzi, attained an excellent red wine from the grapes of the region of Lake Garda and the tradition has continued with his sons, Gianpietro and Alessandro. Today, the sons and grandchildren are keeping the tradition alive with the same passionate spirit, devotion, loving care, and quality that have become synonymous with the name Avanzi.

WINERY

In March 2007, the Avanzi Family inaugurated the new enlarged winery, an extensive production and storage facility of 3000 sq. meters. The facility is equipped with state-of-the-art technologies that guarantee high quality winemaking.

Situated underground is a maze of tunnels and corridors where the bottled wines age in peaceful harmony, at controlled atmospheric conditions. This maze of tunnels and corridors interconnects our complex.

The facility contains a unique drying room, which is essential for quality wines, with an environment of controlled humidity and temperature.





Vineyards

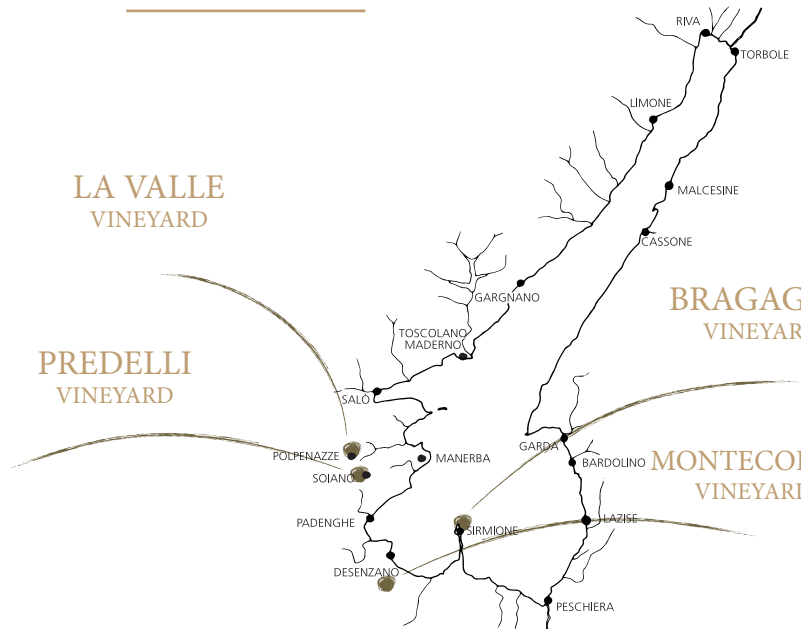
LAKE GARDA

LA VALLE
VINEYARD

PREDELLI
VINEYARD

BRAGAGNA
VINEYARD

MONTECORNO
VINEYARD





LA VALLE VINEYARD

Vigna Valle, known also under the name “Villa Avanzi” is positioned between the small towns Polpenazze del Garda and Soiano del Lago.

The total surface of the wonderful vineyard is 14 Acres. The family here cultivates the native grape Gropello and a half of the estate is devoted to the growing of olive trees with whom the family produces the prestigious Extra Virgin Olive Oil Garda D.o.p. .

The property hosts a 16th century villa where unforgettable events, weddings and ceremony are organized.



MONTECORNO VINEYARD

Vigna Montecorno is located on the hill overlooking Desenzano del Garda. Here, the soil is composed of clay and covered by a sandy and silty layer.

This kind of soil, silt in particular, helps Rebo grapevines to achieve high quality levels, although the average yield per Hectare is only 8 tons. Grape-vines varieties are Groppello for Garda Classico wines and Rebo.



BRAGAGNA VINEYARD

Vigna Bragagna is located in Lugana di Sirmione, a small town on Lake Garda. Here the soil is totally clayey. This special soil allows us to pick-up wonderful grapes. Vines are north-south oriented, sun exposition is total

Vigna Bragagna property covers an area of 63 Acres. Grape vines varieties are Turbiana (Trebiano di Lugana), Pinot Bianco, Chardonnay, Cabernet Sauvignon and Franc.



PREDELLI VINEYARD

Vigna Predelli is located at the foot of the hill overlooking the Natural Park of Lake Lucone formed by the penultimate and most powerful glaciation.

Here, the soil is thin and mineral with high percentages of sand and silt, which is the best for producing Groppello and Chiantetto Garda Classico. This property covers an area of 34 Acres.

Grape-vines varieties are: Groppello, Barbera, San Giovese, Marzemino and Rebo.



Avanzi

GIOVANNI
AVANZI
WINES



LUGANA

SIRMIONE VIGNA BRAGAGNA
D.O.C.



100% Turbiana



Lugana di Sirmione, Tenuta Bragagna



Pale yellow with greenish reflections



Flowery with banana and peach tones



Fresh with a slightly bitter almond
aftertaste



12°C



Fish, seafood, poultry and sushi





DOROBIANCO

GARDA D.O.C. BIANCO



50% Riesling, 30% Chardonnay,
20% Pinot Bianco



Lugana di Sirmione (Bragagna Vineyards)
and Desenzano del Garda (Montecorno
Vineyards)



Pale straw



Floral with aromas of exotic fruits and
citrus fruits



Savoury, fresh and elegant



8°C



Seafood, oysters and white meat





CHIARETTO

VALTÈNESI RIVIERA DEL GARDA
CLASSICO D.O.C.



60% Groppello, 10% Barbera,
15% Sangiovese, 15% Marzemino



Valtenesi (Polpenazze del Garda)



Rosé with purple ruby reflections



Delicate, flowery



Soft, with a slightly bitter almond
aftertaste



12°C



Cooked vegetables, sushi, fish, cured
meats, coldcuts and pizza





GROPPELLO

RIVIERA DEL GARDA CLASSICO D.O.C.



85% Gropello, 5% Barbera,
5% Sangiovese e 5% Marzemino



Valtinesi (Polpenazze del Garda,
Manerba del Garda)



Ruby red



Flowery



Dry with a slight bitter aftertaste



15 - 18°C



Cured meats, cold cuts, medium aged
cheese, grilled meats and pasta dishes



IVINI DI
VERONELLI



SUPERIORE

RIVIERA DEL GARDA CLASSICO D.O.C.



60% Groppello, 20% Barbera,
10% Sangiovese e 10% Marzemino



Valtinesi (Polpenazze del Garda)



Ruby red with orange-brown reflections



Intense with oaky smell acquired from the
barrel



Warm, full and tannic with vanilla and biscuit
tones



18°C



Red meat and roasts



IVINI DI
VERONELLI

Vini
plus



Avanzi

LE VIGNE
WINES

CABERNET SAUVIGNON

VIGNA BRAGAGNA GARDA D.O.C.



90% Cabernet Sauvignon,
10% Cabernet Franc



Vigna Antica Bragagna,
Lugana di Sirmione



Intense red



Redberry, vanilla and jam with hints of tea



Full, tannic



18 - 20°C



Red meat, roasts, game





BORGHETTA LUGANA RISERVA D.O.C.



100% Trebbiano di Lugana



Vigna antica Bragagna,
campo Borghetta. Lugana di Sirmione



Straw yellow



Flowery with exotic fruit and vanilla hints



Fresh with peach and bitter aftertaste



12 - 15°C



Fish, cheeses, oysters and white meat. Pasta
cooked with fish

BIBENDA



GAMBERO ROSSO



PRODOTTO IN ITALIA
VINO DI VITIGNO ITALIANO



IVINI DI
VERONELLI



Vini
plus

IVini
d'Italia
100percento



MONTECORNO

BENACO BRESCIANO REBO I.G.T.



100% Rebo (incrocio Merlot x Teroldego)
da Rebo Rigotti



Desenzano del Garda. località Montecorno



Intense red



Redberry, vanilla and plum jam



Full, tannic



18 - 20°C



Cold cuts, aged cheese, grilled meats,
roasts and game





MONTÈS

SWEET DESSERT WINE



80% Rebo, 20% Groppello



Fattoria Montecorno
(Desenzano del Garda)



Intense red



Redberry and jam



Full, elegant and very well balanced



12°C



Desserts prepared with chocolate, biscuits





Avanzi

SPARKLING
WINES

3 DI NOTTE BRUT SPARKLING WINE



60% Pinot e 40% Chardonnay



Bragagna vineyard (Sirmione)



Pale straw with greenish hues



Fruity and fresh with notes of bread crust



Delicate and fresh with a fine perlage



9°C



Shellfish, sea and freshwater fish



SPARKLING LUGANA BRUT

D.O.C.



Turbiana 100%



Lugana di Sirmione



Pale straw with greenish reflections



Delightful, fruity with yeast and almond hints



Fresh with an acid note



6 - 8°C



Perfect as aperitif but also for all the courses



**I Vini
d'Italia**
L'Espresso

SPARKLING ROSÉ BRUT

RIVIERA DEL GARDA
CLASSICO D.O.C.



Groppello, Barbera, Sangiovese e Marzemino



Valtinesi (Polpenazze del Garda)



Light pink



Delicate hints of yeasts, strawberry and peach



Fresh, fullbodied and very well-balanced



10-12°C



Seafood, fish and it is ideal as aperitif





Avanzi

1931

WINES



1931 CHIARETTO

RIVIERA DEL GARDA
CLASSICO D.O.C.



50% Groppello, 15% Barbera,
15% Sangiovese e 20% Marzemino



Valtinesi (Polpenazze del Garda)



Rosé



Flowery and fresh



Savoury, intense and soft, with notes of
strawberry and white peach



12°C



Fish, white meat, grilled vegetables

1931

WINES



1931

GARDA BIANCO



Pinot Bianco 100%



Lugana di Sirmione



Pale yellow



Intense and flowery



Fresh, soft and well-balanced



10 - 12°C



Delicately prepared food dishes of fish,
meat and vegetables

1931 GROPPELLO

RIVIERA DEL GARDA
CLASSICO D.O.C.



85% Groppello, 5% Marzemino,
5% Sangiovese e 5% Barbera



Valtinesi e Desenzano del Garda



Intense red



Hints of cherry



Savoury with almond aftertaste



15 - 18°C



Cured or grilled meats or
with light pasta dishes





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CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING
TO EU REGULATION NO. 1308/2013