

WINE
CATALOGUE
2021

GRAN CASATO
FRATELLI COZZA



FONDATO NEL 1560





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The best Italian wines!

Gran Casato Fratelli Cozza is a wine group Company with several wineries located in the most reputed Italian wine areas such as Veneto, Friuli, Emilia, and Puglia.

All these wineries have a centuries-old wine tradition and naturally grown grapes.

The historical farmhouses, with their large wine cellars and barrels, witness a winemaking that goes back in time; the cultivation of the vineyards is an important component of the tradition and culture of these areas, and is carried on following strict rules and knowledge handed down.

The Italian territory is large and can offer a great variety of wines. Nevertheless it has a very strong wine identity, a deep respect for the land and for the traditional winemaking techniques, which results in the outstanding, world-wide renowned quality of Italian wines.

Thanks to the variety of wineries and their prestigious locations, **Gran Casato Fratelli Cozza is able to offer a wide proposal of wines rich in colour, fragrant and persistent.**

The standard of our Company are the cultivation of ancient vineyards with manual harvesting and the use of minimal amount of sulphites.

We produce healthy and top-quality wines; they gratify the nose and the palate, and at the same time offer a sense of well-being that is typical and exclusive of natural products.

The reinterpretation of the ancient Italian enology is our inspiration, the valorisation of the territory is our goal. At our wineries we give importance both to our past, our history and our traditions, and to our future, constantly focusing on continuous innovation and experimentation.

In this scenario, we are currently testing our new range of non-alcoholic wines, a new path for the future.

Gran Casato Fratelli Cozza is the emblem of Italian quality wines. The wide range of wines we offer represents the most authentic expression of a well-defined territory, both from a geographic and historical point of view.





PINOT GRIGIO

DENOMINATION OF CONTROLLED ORIGIN

GRAPE VARIETIES

Pinot Grigio

COLOUR

Light straw yellow

BOUQUET

Fruity and delicate

TASTE

Dry, fresh and pleasant

GASTRONOMIC SUGGESTION

Suitable for starters,
fish dishes, risotto



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PROSECCO ROSÈ

EXTRA DRY

GRAPE VARIETIES

95% Glera and 5% Pinot Noir

ORIGIN GRAPES

Province of Treviso, Padua, Pordenone, Venice

TITLE

DOC

ACTUAL ALCOHOL CONTENT

11% vol.

SUGAR RESIDUE

10/13 g/l

DESCRIPTION

Wine with a soft pink color, bright. From the perlage lively and persistent foam, has aromas of good intensity with floral scents of white and red flowers accompanied by fruity like apple, pera and hints of red fruit, like strawberry and raspberry. The taste is fresh and on the palate it is pleasant and Harmonious.

PAIRINGS

Indicated as an aperitif, with appetizers in general, and light first courses of fish

SERVICE TEMPERATURE

6-7°C

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MOSCATO

DENOMINATION OF CONTROLLED ORIGIN

GRAPE VARIETIES

Moscato

COLOUR

Pale straw yellow

BOUQUET

Typical aroma of the Moscato grape

TASTE

Sweet and aromatic

GASTRONOMIC SUGGESTION

All kind of desserts



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MONTEPULCIANO

DENOMINATION OF CONTROLLED ORIGIN

PRODUCTION AREA

Abruzzo region

GRAPE VARIETIES

Montepulciano

COLOUR

Intense ruby red

BOUQUET

Characteristic and fruity

TASTE

Round and full-bodied

GASTRONOMIC SUGGESTION

Suitable for tasty main courses,
roasted meats and game



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DOGANA ROSSA

Red Wine

GRAN SELECTION



GRAPE VARIETIES

35% Merlot del Veneto,
35% Cabernet Sauvignon
of Tuscany with 6 months of barrique,
30% Sangiovese Puglia with 3 months of
barrique

COLOUR

Intense ruby red

BOUQUET

Characteristic and fruity

TASTE

Round and full-bodied

GASTRONOMIC SUGGESTION

Suitable for BBQ, cured meats and aged
cheeses

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BRUFFATO

GRAPE VARIETIES

Merlot 35%, Refosco dal Peduncolo Rosso 35%, Collio Rosso 30%

obtained from dried grapes with appassimento process

COLOUR

Intense ruby red

BOUQUET

Aromas of ripe fruit, spices, vanilla

TASTE

Properly fruity on the palate, intense, warm, and with well intergrated tannins, notes of vanilla

GASTRONOMIC SUGGESTION

Braised meat, red meat, game, aged cheese



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NERO DI TROIA PUGLIA IGT



Nero di Troia is a red wine grape variety grown in the Italian region of Apulia. The name probably derives from the town of Troia in the Province of Foggia the legendary founder of which was the Greek hero Diomedes, after he had destroyed the ancient Troy

PRODUCTION AREA: Tavoliere delle Puglie, a plain in northern Apulia, bounded by the Adriatic Sea on the East. One of the sunniest areas in Italy where the grapes reach a perfect maturation thanks to the great sun exposure and the light ventilation coming from the sea.

GRAPE VARIETY: Nero di troia 100%

TASTING NOTES: Intense ruby red color with slight violet shades. Clear hints of violet, black fruit, cherries, and spices. Its taste is full with aromas of bitter cocoa, and velvety and persistent tannins.

SERVING TEMPERATURE: room temperature, better to uncork an hour before serving

SERVING SUGGESTIONS: Wine suitable for food rich in flavors, roasted red meats, first courses of medium structure and aged cheeses.

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PINOT GRIGIO RAMATO FRIULI DOC

GRAPE VARIETY:
100% PINOT GRIGIO



HARVEST: by hand from the end of August to the first ten days in September. The grapes will be hand picked up during the night. Night harvesting preserves the purity of the fruits: keeping grapes cold protects the delicate flavors, skins and pulp. By picking when fruit is chilled, the grapes remain clean and fresh.

TASTING NOTES: Characteristic color with a delicate onion hue. The bouquet is intense and varied; cherry and wild strawberry mingle with pleasant citrus accents of pink grapefruit and sweeter notes of yellow peach. The lively acidity enhances the minerality that envelops a consistent structure. The savory finish leaves us with pleasant field flower and white pepper memories.

SERVING TEMPERATURE: 8° – 10° C

SERVING SUGGESTIONS: a perfect partner to sweeter cured meats and prosciutto, as well as pasta with vegetables sauces or shell-fish

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PRIMITIVO

INDICAZIONE GEOGRAFICA TIPICA

GRAPE VARIETIES

100% Primitivo Puglia

COLOUR

Intense ruby red

BOUQUET

Characteristic, lots of red and black fruits

TASTE

Round and full-bodied, with soft tannins and a long finish

GASTRONOMIC SUGGESTIONS

BBQ, cured meats, game, and aged cheese



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PROSECCO EXTRA DRY

DENOMINATION OF CONTROLLED ORIGIN



GRAPE VARIETIES

Prosecco

COLOUR

Pale straw yellow

BOUQUET

Rich bouquet with fruity notes and a distinctive floral aroma

TASTE

Soft, agreeable and intense, well-balanced with delicate hints of fruit

GASTRONOMIC SUGGESTION

Ideal as an aperitif.

Pairs well with starter and fish dishes



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VINI ITALIANI DI QUALITA'

