

SCAVI & RAY



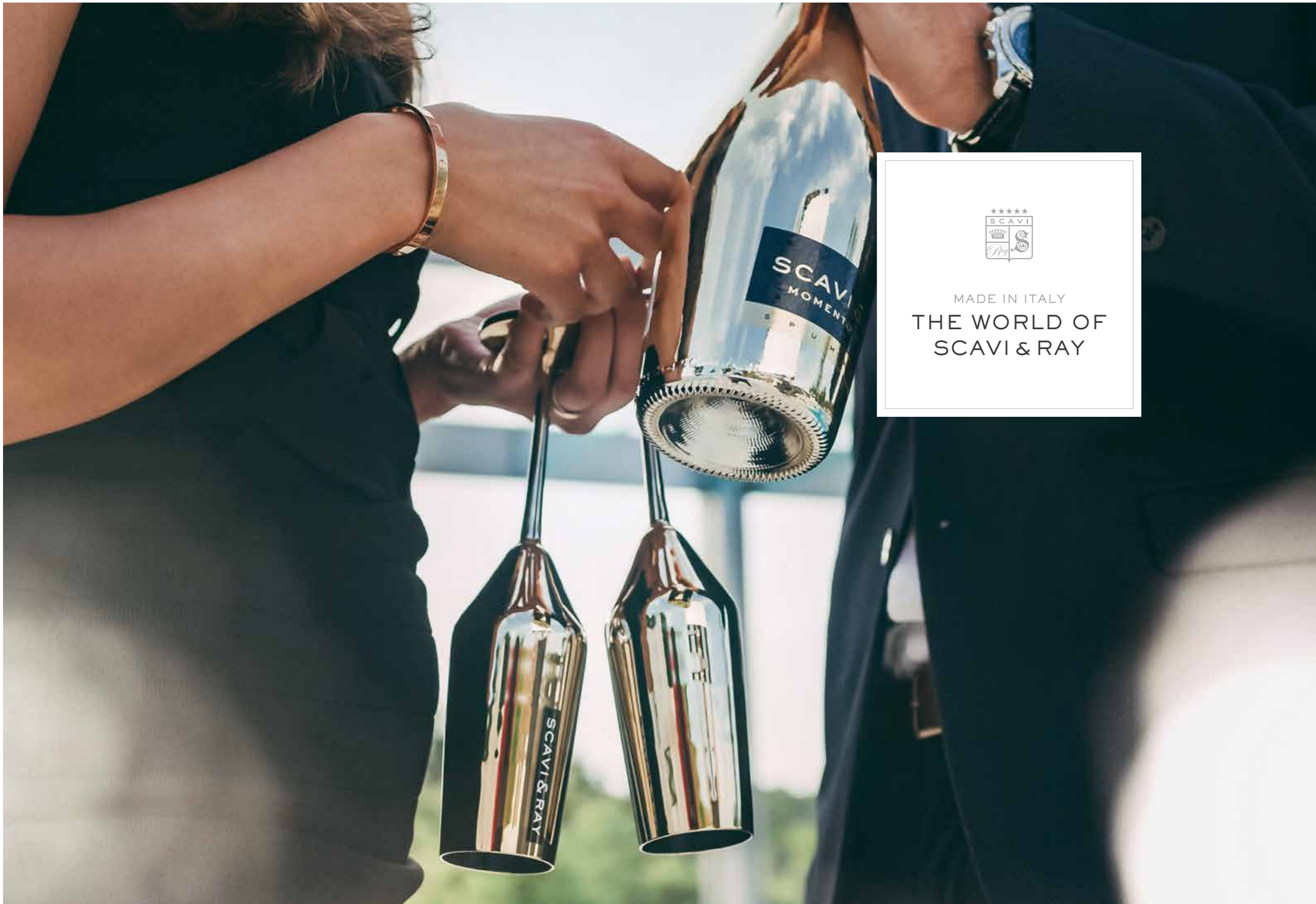
SCAVI



Ray

A Taste for every Story!





MADE IN ITALY
THE WORLD OF
SCAVI & RAY





HISTORY THE START OF SOMETHING BIG

It all starts in 1963. Joe Scavi and Carluccio Ray are living and working in New York. They run a flourishing advertising agency with well-known clients from the international fashion scene. On a trip to Italy together, they discovered a vineyard in the region of Veneto in Treviso province and decided that this is where they would start their new company. This is where they pressed their first deliciously fresh, delicately aromatic and sparkling prosecco using late-ripening white Glera grapes. And so the SCAVI & RAY Winery was born.

INNOVATIVE BRAND MANAGEMENT

The SCAVI & RAY philosophy is shaped by uncompromising quality, incomparable freshness and Italian impulsiveness. As a brand, it combines exquisite quality with innovative designs and an authentic Italian lifestyle. At SCAVI & RAY we focus on an unmistakable look with plenty of special details. The beautiful bottles come in a wider variety of strong innovative designs that make them stand out from traditional wine and sparkling wine ranges. A refreshing treat for every occasion.

ON THE WORLD STAGE

Today SCAVI & RAY is an Italian premium brand and market leader in the prosecco segment. It embodies pleasure, elegance and the Italian attitude towards life. We have maintained the two founders' fantastic connection with the glamorous world of fashion and show business. SCAVI & RAY can be found at European Fashion Weeks, high-level red carpet events, international VIP events and in the top German football stadiums.





FROM VENETO ORIGINAL SOURCE

The rows of vines stretching across the sunny landscape around Venice generate high-quality prosecco creations. Italian winemakers have been hand-picking grapes here using traditional methods for centuries. A prosecco with a controlled denomination of origin must be created in line with very precise rules that are strictly controlled. Cultivation, production and bottling are closely linked to Veneto, our quality region in Northern Italy. Only sparkling wines that come from this region are entitled to call themselves prosecco.

WITH GREAT PASSION FOR THE BEST

The Glera grapes used in SCAVI & RAY Prosecco flourish on first-class vines in the sun-drenched landscape. The grapes are hand-picked with passion, devotion and care. That's a key component of the SCAVI & RAY quality philosophy. The wine landscape in Veneto covers a good 80,000 hectares of vineyards with stony and chalky soil. This makes it the third largest Italian wine-growing region. It has a very particular climate and incredibly special soil properties. Ideal conditions for a unique, breathtaking aroma.



DOC

Products with the second highest Italian quality ranking are grown in around 20,250 hectares in the DOC region.



DOC AND DOCG TOP-QUALITY LOCATIONS

A prosecco must traditionally be made from Glera grapes. It is allowed to have up to a 15% blend of other precisely defined grapes. However, all the grapes used must come from the respective DOC or DOCG region and must have been blended before pressing. SCAVI & RAY PROSECCO uses up to 100% Glera grapes.

CERTIFIED GOODS CLASSES

DOC and DOCG are recognised denominations of origin for wines from Italy. DOC stands for *Denominazione di origine controllata* or denomination of controlled origin. DOCG – *Denominazione di Origine Controllata e Garantita* – is the next step up in terms of quality and means denomination of controlled and guaranteed origin.

DOCG is the highest Italian goods class for wines.

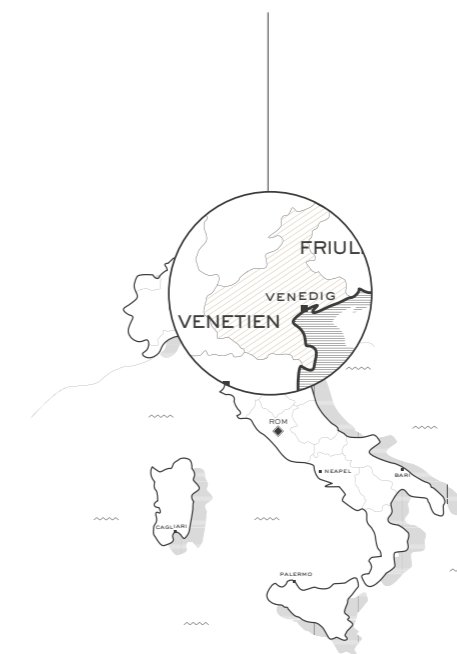
PROTECTED GROWING REGIONS

The DOC region in Veneto covers a growing region of a good 20,250 hectares. Within this area, there has been a DOCG region covering 6,500 hectares between Conegliano and Valdobbiadene since 2009. Only prosecco that comes from this specific region receives the prized DOCG seal.



DOCG

The DOCG region is a small area limited to 6,500 hectares in Veneto. Only products from this region receives the prized DOCG seal – the highest Italian quality class.






SCAVI & RAY
PROSECCO





PROSECCO SPUMANTE DOC

PROFILE



SCAVI & RAY PROSECCO SPUMANTE DOC is pressed from white Glera grapes and comes from the protected Veneto growing region in the heart of northern Italy. Its intense perlage is the result of the longer fermentation process undergone by the Glera grapes. With an alcohol content of 11% ABV, what makes this product special is its perlage with tiny fine bubbles of carbon dioxide. These are the result of the natural second fermentation in the tank. Extra dry in the mouth, clean on the palate, juicy and with a clearly discernible note of acidity. Subtle hints of fruit, citrus, apple, slightly mineral and smoky on the nose.

SETTING



SCAVI & RAY PROSECCO SPUMANTE DOC looks good anywhere, whether it's Fashion Week, an international red carpet event or the German Bundesliga VIP boxes.



PERFECT SERVE

SCAVI & RAY PROSECCO SPUMANTE DOC is at its best when served at 8–10°C in a prosecco glass. Can also be served on the rocks or as an ingredient in sparkling wine cocktails such as a Bellini, Hugo and Spritz.

<p>BOTTLE SHAPE Collio</p> <p>SEAL natural cork</p>	<p>GRAPE VARIETIES 100% Glera</p>	<p>COLOUR light yellow with green hues</p>	<p>CONTAINER</p> <p>0.2l 0.75l 1.5l 3.0l</p>
	<p>SERVING TEMPERATURE 8–10 °C</p>	<p>ALCOHOL CONTENT 11% ABV</p>	
<p>FLAVOUR PROFILE clean on the palate, juicy, pleasantly sweet, medium body and length, fine perlage</p>		<p>BOUQUET subtle fruit, citrus note, apple, light mineral and smoky notes</p>	<p>TOTAL ACIDITY 5.5 g/l</p> <p>RESIDUAL SUGAR CONTENT 17 g/l</p>



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