

CAMÚL®

Una lunga storia di vini dal 1936



The vineyards of our hills



Wine has a long history with deep and noble roots. Through the centuries we learned that wine has been present during meals since the ancient time. Today this beverage plays an important role in our Mediterranean diet as well as the international food, giving us pleasant and new sensations.



In Veneto a long enological culture established itself in a modern a brilliant way which interprets a glorious tradition.
This culture is not only the preservation of its high quality levels, but also the skill to technically progress.



Vittorio Veneto - Museo della Battaglia - Cattedrale

The destruction of Opitergium (today's Oderzo) in 665 AD marked the rise of Langobards powerful duchy. The first bishop was elected in 713. Under Carlo Magno and the German Emperor Ottone I, the duchy became a county. In 1768, Venice brought the temporal power of the bishop-counts to an end. The palace of Ceneda was rebuilt after a fire in 1537/38; Jacopo Tatti called "il Sansovino" superintended the works, while Pomponio Amalteo frescoed the rooms of the palace. Today the palace houses the important Museo della Battaglia. Vittorio Veneto cathedral is dedicated to S.Maria Assunta and San Tiziano. It was built in neo-classical style between 1740 and 1773, following the plan of its architect Ottavio Scotti.

ROSSO DEL CAMÚL®
BARRELS REFINED
(50% CABERNET SAUVIGNON, 50% PINOT NERO)

View of the barrels in which our Camùl is refined



photo: Giuliano Casagrande



VARIETY:

50% Cabernet Sauvignon, 50% Pinot Nero. The yield per hectare has been reduced to 80/90 quintals with a final 60/65% wine result, that in order to obtain a better quality product.

PRODUCTION AREA:

A good part of these grapes comes from the gravelly soil along the river Piave, between Conegliano and Treviso.

WINEMAKING:

"Red winemaking": the must lies in contact with skins for about 15 days. Then, to end the fermentation, it is stored in special tanks for further 10 days at 25-27 °C.

AGING:

Pinot Nero and Cabernet Sauvignon age separately in Slavonian oak barrels for about 18/24 months. After this period they are assembled together in stainless steel tanks waiting for the final bottling. Then the wine refines in bottle for 6-8 months.

Before putting the wine on sale, it goes through a strict analytical tasting exam.

TASTING NOTES:

Deep ruby red colour with garnet nuances. Vinous and herbaceous aromas, which remind of cherry and liquorice.

FOOD PAIRING:

It matches with roast, red meat and game.

Ideal meditation wine.

SERVING TEMPERATURE: 18-20 °C.

The wine should be uncorked half an hour before pouring it into a decanter.

ALCOHOL: 13,5% vol.
TOTAL ACIDITY: 5,50 g/l
SUGAR: 3-4 g/l



3 L



1,5 L



0,75 L



photo: Irene Gardenal

Vittorio Veneto - Museo del Cenedese (Piazza Flaminio)

The political, civic and religious heart of Serravalle is its square, an unblemished gem of Venetian Renaissance architecture, which reflects the influence exerted by the Republic of Venice, so called Serenissima, from 1337. Dedicated to the Latin poet Marcantonio Flaminio (born in Serravalle), it is bordered by ancient houses and mansions. Among these, Palazzo Todesco, the belfry and the Loggia are especially noteworthy. Today the Loggia is seat of the Museo del Cenedese, an extraordinary example of Venetian Gothic architecture which highlights the best of Ceneda's architectural, historical and artistic past.

BIANCO DEL CAMÚL®
BARRELS REFINED
(50% PINOT GRIGIO, 50% CHARDONNAY)

The beauty of vineyards during the Winter



photo: Irene Gardenal



VARIETY:

50% Pinot Grigio, 50% Chardonnay. Pinot Grigio originates from a gemmaceus mutation of Pinot Nero. Chardonnay, a common grape in the area around Venice, was mistaken for Pinot Bianco for long time; it was acknowledged as a proper wine sort in the seventies. The yield per hectare is very low so as to achieve the best quality in both wines (80/90 quintals grape, 55-60% wine).

PRODUCTION AREA:

A good part of these grapes comes from the gravelly soil along the river Piave, between Conegliano and Treviso.

WINEMAKING:

"White winemaking", fermentation of must with no skins. After pressing, the must ferments for 15-20 days at 15-18 °C and then it is stored in special tanks at a controlled temperature.

AGING:

The wine ripens about 10 months in Slavonian oak barrels (225/550 lt.), then it refines for about 8 months in the bottle. A thorough tasting examination is taken before marketing the wine.

TASTING NOTES:

Deep bright straw yellow colour and a strict tasting. It reminds of withered flowers and hay.

FOOD PAIRING:

It goes well with risotto, fish soups, white meat and cheese. Wine with well-structured body.

SERVING TEMPERATURE: 10-12 °C.

We suggest uncork the wine half an hour before pouring it into a decanter.

ALCOHOL: 13% vol.

TOTAL ACIDITY: 5,50 g/l

SUGAR: 3 g/l



Vittorio Veneto - City hall (Piazza del Popolo)

photo: Irene Gardenal

Different people dominated Ceneda and Serravalle: the Romans, the Langobards, the bishops, the Republic of Venice and the Austrian Empire. The two towns were eventually united in 1844 into a single municipality.

To honour King Vittorio Emanuele II, the new town got the name Vittorio on 27th September 1866.

The word Veneto was added on later, in 1923. The battle that marked the end of World War I in Italy took place in our city.

CABERNET SAUVIGNON CAMÚL®
D.O.C. VENEZIA
BARRELS REFINED

The brightness of our grapes



photo: Francesco Galifi



VARIETY:

Cabernet Sauvignon D.O.C. This grape has been grown in Italy since 1800s. The yield per hectare is quite low (80/90 quintals grape, 60-65% wine) in order to achieve the best quality.

DENOMINATION:

Venezia D.O.C. The gravelly soil along the river Piave, between Conegliano and Treviso.

WINEMAKING:

"Red winemaking": the must ferments with skins for about 15 days. After that, it rests for further 10 days in special tanks at 25-27 °C.

AGING:

It ages in Slavonian oak barrels for 18/24 months and finally refines for 6/8 months in the bottle. The wine goes through a strict analytical tasting exam before the marketing stage.

TASTING NOTES:

Deep ruby red colour with violet nuances. Vinous and spicy aroma, slightly herbaceous.

FOOD PAIRING:

Excellent with game, grilled meat and Parmigiano Reggiano cheese. Very enjoyable out of meals too.

SERVING TEMPERATURE: 18-20 °C.

The wine should be uncorked half an hour before pouring it into a decanter.

ALCOHOL: 13,5% vol.

TOTAL ACIDITY: 5 g/l

SUGAR: 3 g/l



photo: Denis Tessari

The Sanctuary of St. Augusta

The Sanctuary of St. Augusta, patron of Serravalle, can be reached in a forty-minutes walk on the hill. The pathway is dotted with chapels built in 1630 as a votive offering for the end of an epidemic plague and starts out of an imposing 100-step stairway. The view over the town is delightful and the atmosphere in the sanctuary evocative. Tradition has it, that migraines are healed by sticking one's head into the gate marking the spot where a stone urn once hid the bones of the saint.

19.36 BIANCO RISERVA CAMÚL®
BARRELS REFINED
(SAUVIGNON GRAPES)

Our refining barrels



VARIETY:

From aromatic Sauvignon grapes.

PRODUCTION AREA:

Veneto and Friuli. The typical gravelly soil of this area increases the day-to-night temperature variation. This fact gives birth to particularly aromatic grapes thanks to which very elegant and perfumed wines are obtained.

WINEMAKING:

"White winemaking", after soft pressing of the grapes. During fermentation, that takes 15-20 days, the temperature keeps around 15-18 °C.

The wine is then stored in dedicated temperature-controlled steel tanks before the ageing process starts.

AGING:

The wine is stored for 15 months in Slavonian oak barriques and then it refines for about 4 months in the bottle. A board of experts takes a severe analytical and tasting examination before marketing the wine.

TASTING NOTES:

Bold straw colour with light greenish nuances. Good minerality, freshness and aromatic intensity. Thanks to the barrel ageing, this wine achieves roundness and rich mouth feel.

The aroma is mature and reminds of balsamic notes, fruits and spices.

FOOD PAIRING:

Perfect with so many dishes, above all vegetarian, it also pairs well with tuna Carpaccio or grilled scallops.

SERVING TEMPERATURE: 10-12 °C.

The wine should be uncorked half an hour before pouring it into a decanter to enhance its special features.

ALCOHOL: 13% vol.

TOTAL ACIDITY: 5,50 gr/l

SUGAR: 4 g/l



Vittorio Veneto - Medieval Castle of S. Martino

The Langobard dukes decided to settle in the San Martino castle and erected fortifications as a military point against raids coming from the plain. Since 900, the castle is the Bishop's seat.

MILLESIMATO CAMÚL®
SPUMANTE PROSECCO SUPERIORE BRUT
D.O.C.G. DI VALDOBBIADENE

Vineyards in Valdobbiadene



photo: Francesco Galifi

photo: Diego de Martin

VARIETY:

Glera. Indigenous grape variety grown on the hills of Conegliano and Valdobbiadene since the early 1800s.

DENOMINATION:

D.O.C.G. Conegliano - Valdobbiadene. In 1969, Conegliano - Valdobbiadene was acknowledged as the only production area for Prosecco D.O.C. and later in 2009 the area was designated with the D.O.C.G. denomination.

The wine is a selection of the best Prosecco D.O.C.G. grapes, harvest is made by hand picking out the flawless bunches only. As of 2019, the Conegliano Valdobbiadene hills have become part of the UNESCO World Heritage List.

WINEMAKING:

The highest expression of Prosecco. "White winemaking", the must ferments with no contact to skins. Then it is stored with selected yeasts in autoclaves for 150 days at 15-18 °C; this long permanence intensifies the wine bouquet. After that, the wine is cooled down to -4°C for 8/10 days to stabilize, and is finally filtered and bottled.

TASTING NOTES:

Light straw yellow, set off by a fine, persistent perlage. The wine brings out the best features of Prosecco, with a fresh fragrance and an elegant fruity taste reminiscent of white peach.

FOOD PAIRING:

Delicious as an aperitif, ideal with vegetable and fish-based starters and first courses with seafood. We recommend enjoying it throughout the meal.

SERVING TEMPERATURE: 6-8 °C.
ALCOHOL CONTENT: 11,5% vol.
TOTAL ACIDITY: 5,5 g/l
SUGAR: 9 g/l
PRESSURE: 5 atm



Member company of the
Conegliano Valdobbiadene
Prosecco Superiore D.O.C.G.
Consortium.



Castello Roganzuolo - Monumental church

photo: Francesco Galifi

Nearby, just a few kilometres outside Vittorio Veneto, stands Castello Roganzuolo with its 12th century monumental Church St. Pietro and St. Paolo, now the symbol of this little place laying in our green hills heart. It is placed on the top of the hill where in the Middleages the Castello of Reggenza was. Today we can still admire the Castel's old tower, now the bell tower of the church. The church has an historic and artistic important, on inside it we can still admire the traces of great Renaissance artists such as Francesco di Milano and Tiziano Vecellio.

MILLESIMATO CAMÚL®
SPUMANTE PROSECCO SUPERIORE EXTRA DRY
D.O.C.G. DI VALDOBBIADENE

*View over the Valdobbiadene hills,
Unesco World Heritage*



photo: Francesco Galifi

photo: Diego de Martin

VARIETY:

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DENOMINATION:

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WINEMAKING:

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TASTING NOTES:

Brilliant straw yellow enlivened by fine persistent perlage. Rich in scents such as apple and pear with a hint of flowers.

FOOD PAIRING:

It goes very well with first courses, with delicate fish or meat sauces, white meats and fresh cheeses.

SERVING TEMPERATURE: 6-8 °C.
ALCOHOL CONTENT: 11,5% vol.
TOTAL ACIDITY: 5,5 g/l
SUGAR: 16 g/l
PRESSURE: 5 atm



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Conegliano Valdobbiadene
Prosecco Superiore D.O.C.G.
Consortium.



photo: Irene Gardenal

Vittorio Veneto - the river Meschio

The river Meschio, flowing through the town of Serravalle, represented an essential source of energy for sawmills and forges in the past. Local artisans shaped swords and daggers, which rivalled with other important countries for quality and elegance. Centuries later, important silkworm and textile workshops settled in here.

CAMÚL® BRUT LUNGO 14
SPUMANTE METODO MARTINOTTI

Vineyards in Autumn



This top-quality sparkling wine, produced in limited quantity, represents an important goal for our company, as the result of hard work and passion for wine.

VARIETY:

40% Pinot Nero, 30% Pinot Bianco, 30% Chardonnay

WINEMAKING:

Selection of grapes vinified with no skins. These wines complete their fermentation in oak barrels. After that, all is stored in autoclaves with addition of selected yeasts for 14-16 months at 15-18 °C, according to the Martinotti method. Finally, the wine refines in bottle for about 6 months.

TASTING NOTES:

Deep and limpid straw yellow colour, fine perlage and strong taste. The long fermentation with yeasts gives a smell of fruit, vanilla and bread crust.

FOOD PAIRING:

Excellent for the aperitif time, it matches with any kind of food. It is particularly good with warm or cold appetizers and fish courses. Indeed, a meditation sparkling wine.

SERVING TEMPERATURE: 6-8 °C.

ALCOHOL: 12,5% vol.

TOTAL ACIDITY: 6,50 g/l

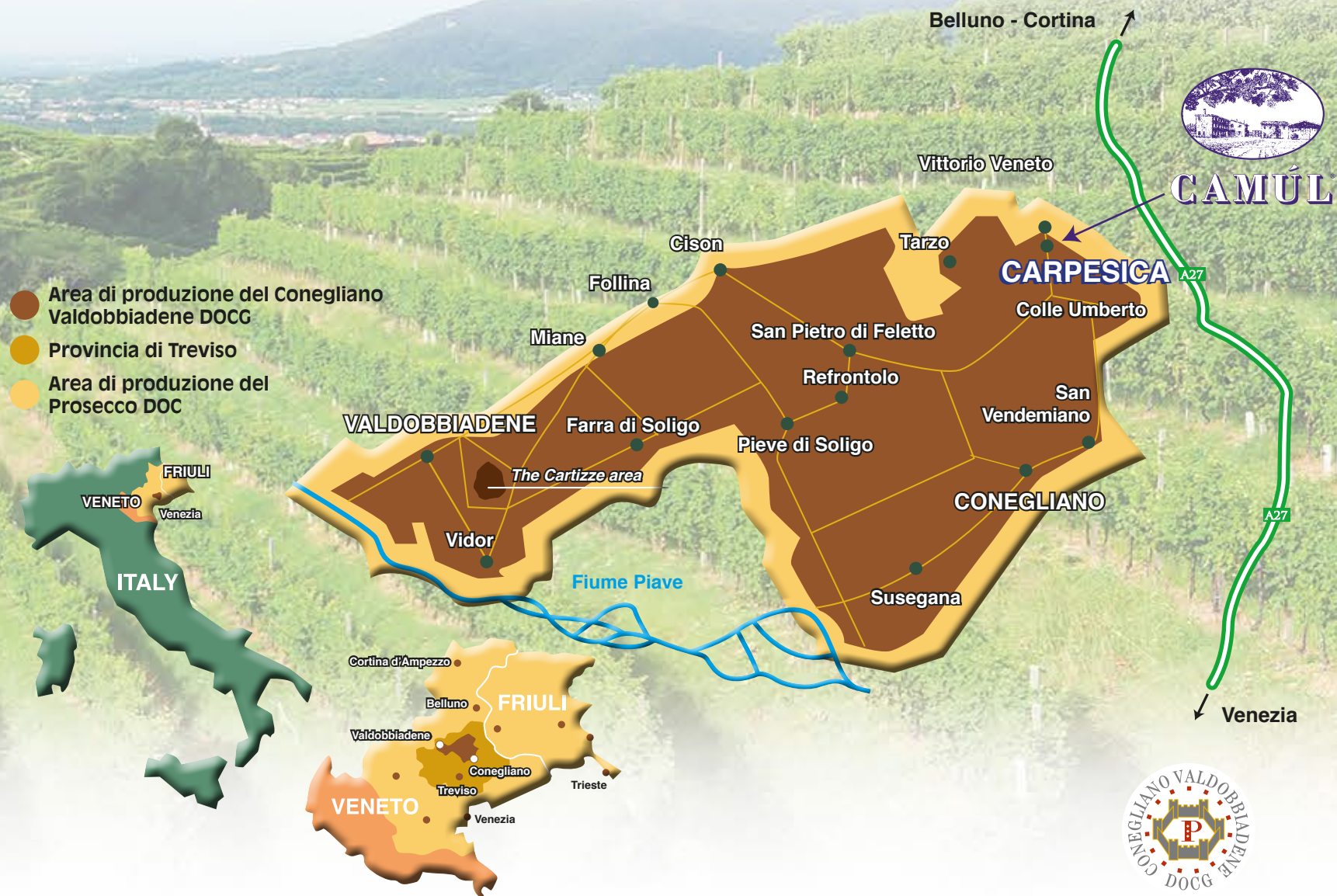
SUGAR: 5 g/l

PRESSURE: 5 atm



The name Camúl originates from a small plot of land in Carpesica, where my family had grown the flower of their wine production since the early 1900s. Today, I am proud to offer you our Camúl wines, which represent excellence and success at our company.

Luis Rosu



PROSECCO SUPERIORE
DAL 1876

RISPETTO - TRADIZIONE - QUALITÀ



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