

O P E R A | 02

EXPERIENCE



OUR STORY ◯◯◯

Ca' Montanari estate was established in 2002 with just 4 hectares of vineyard, among the rolling hills of Levizzano Rangone.

Soon the company got bigger, expanding on the whole hill (about 45 acres) through the purchasing of a stable from the '50s, later converted into a vinegar loft and an agrotourism.

The Montanari family's passion for land and agriculture has remote origins. Grandfather Renzo and grandmother Irma passed on the spirit and values of the local traditions and products to their children and grandchildren.

The first vines of Grasperossa, one of the oldest native vines in the world, were planted in 2002. The name "Grasperossa" derives from its particularity, that is the red nuances that the leaf takes in the autumn period.

In the following years other vines have been planted, such as Malbo Gentile, Moscato, Fiano and Trebbiano, whose grape are used for the production of Traditional Balsamic Vinegar of Modena.



Our phylosophy

Opera|02: on the one side the area cultivated according to the Organic method, on the other side a fine dining restaurant and a boutique hotel with 8 suite rooms. A structure realized with a very low environmental impact, from the materials to the various renewable energy systems. The common thread that binds these different aspects is respect for nature, conservation of traditions, attention to detail and new technologies. Opera|02 is ideal both for relaxing stays in the quiet hills of Emilia, and for interesting visits to the major art cities nearby, such as Modena, Bologna and Reggio Emilia.

Every room terrace looks on the hilly landscape, characterized by the typical vineyard scents and intense colours, making the rooms real Suites of Wine.



Territory and Passion

Our menu takes inspiration from the Emilia territory, its simplicity, variety of flavors and contrasts, which we enhance with a creative cuisine based on local and seasonal products. As well as our fresh pasta, entirely handmade by our "Razdore" (pasta maker), we produce the majority of the ingredients used in the kitchen: Traditional Balsamic Vinegar of Modena, Balsamic Condiments, Saba, Nocino, Grappa and Wines.

Our "à la carte" menu is periodically renewed to include seasonal products, while the tasting menus allow our clients to sample various dishes and to combine them with a selection of the wines we produce.



Relax and Hospitality

Our 8 Suites are developed along a corridor that directly overlooks the acetaia, while the access from the private terrace allows clients to admire the shades and the intense colors of the hilly landscape. The interiors, furnished with design finishes, take inspiration from eight different local products, making each room unique and original. The outdoor pool, mountain bikes and the small Wellness Center, with sauna and turkish bath, are designed to allow our guests to enjoy maximum relaxation and comfort.



Winery

Surrounded by our vineyards, the Cellar is the beating heart of Opera|02. Our effervescent organic wines come to life here, according to a constantly evolving process that uses the most modern technologies, to guarantee respect for the environment and the consumer. Being close to the field, our Cellar allows a quick transport of the grapes, that come intact and rich in scents, flavours and all the aromas of the vineyard, characteristics you will find every time a new bottle is opened.





Vinegar Loft

A renovated stable from the 50's hosts the family passion: old barrels of Traditional Balsamic Vinegar of the Montanari family. The ABTM is an exclusive and unique Balsamic, that is distinguished by its dark and shiny color, its density and its richness of aromas and flavors.

LAMBRUSCHI

Opera Secco and Amabile, Opera Pura and Opera Rosa:
four high quality Lambrusco created by the passion of
Mattia Montanari, the company's owner and wine maker.



Fresh and sparkling, our Lambrusco is a tribute to the Grasparossa vine. With its persistent foam, the fine perlage and the ruby red color, it is the wine of celebration and conviviality. These are the peculiarities expressing the soul of Opera|02 Lambrusco, a dry wine that perfectly pairs with the succulent cuisine of Emilia Romagna region.



TRADITIONAL BALSAMIC VINEGAR OF MODENA

A slow process of maturation and a secret handed down for four generations: this is the **Traditional Balsamic Vinegar** of the Montanari family. The cooked grape must ripens inside the family casks, reaching the right balance between acidity and sweetness, the enveloping creaminess, the intense and unmistakable taste of tradition.

ABTM Affinato
Red seal, aged over
18 years



ABTM Extravecchio
Golden seal, maturing over
25 years

BALSAMIC CONDIMENTS



Cooked acetified must aged in wooden barrels for 6, 9 and 12 years: Opera|02 **Balsamic Condiments** are excellent to enhance the flavour of different dishes. The 6-year-old, lively and fruity, goes well with salads and vegetables. The 9-year-old, with an intense and penetrating bouquet, is perfect for fish dishes. The 12 years, creamy and bittersweet, is ideal for flavoring Parmigiano Reggiano and creamy ice cream.

SABA



Saba is a sweet homage to the tradition, grape must cooked for 70 hours, syrupy and fruity. A condiment to be combined with ricotta, natural yoghurt, fruit salads and pancakes.

TOUR and TASTING



Accompanied by our professional guides, guests can visit the winery and vinegar, discover and taste the Lambrusco, Condiments and Balsamic Vinegars of the company.

PRIVATE TOURS: from 10.00 to 19.00 | Language: Italian, English, German, Spanish

FREE TOURS: 1st round 11.00 - 2nd round 16.00 | English language

Visits available 7 days a week, by reservation (duration: max 75')

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