

Prosecco

BACKGROUND

Combine a half-century of winemaking expertise, the dramatic landscape and terroir of northern Italy, and a profound enjoyment of the good things in life. The result: the Cavit Collection, source of America's #1 Italian wine.* The Cavit winery is based in Trentino, a picturesque landscape of mountains, lakes, apple orchards, and medieval castles. Vineyards in this region enjoy the warming effects of the Ora del Garda, a dry, balmy breeze that sweeps across Lake Garda and protects the fruit from external moisture and disease. Contrastingly cool evenings promote rich, intense aromas and flavors in the grapes. Through the years, savvy wine lovers have come to depend on Cavit's stellar range of high-quality, approachable, and versatile wines as their favorite "go-to" source, perfect for any occasion.*Nielsen xAOC + Liq 52 w/e 2/24/24

WINEMAKING & AGING

The grapes are pressed to produce the free-run must which. After decanting for 10 - 12 hours, it is transferred to stainless steel tanks, where it is fermented at 64-68°F for a period of 15 to 20 days.

TASTING NOTES

Straw yellow color with clear greenish highlights, bright and with a refined perlage. A fruity fragrance reminiscent of white-fleshed fruits and slight citrus hints. Bright, light, and subtle, with a well-balanced palate. Pleasantly persistent and fragrant.



750ML



CAVIT
COLLECTION
BETTER TOGETHER™

ORIGIN

Prosecco DOC, Trentino, Italy

GRAPE VARIETIES

100% Glera

SIZES

750ml

TECHNICAL DETAILS

ABV: 11%, TA: 5.5, RS: 18, Closure:
Cork

WINEMAKER

Fabrizio Marinconz

