



**CAVIT**  
COLLECTION



**CAVIT CABERNET SAUVIGNON**

*What do you get when you 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 answer is simple: the CAVIT COLLECTION, source of America's #1 Italian wine.*

*Through the years, savvy wine lovers have come to depend on the CAVIT COLLECTION as their favorite "go-to" source for stylish, elegant and versatile wines, perfect for any occasion.*

*This stellar range of high-quality, food-friendly wines is produced at the Cavit winery 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. Winemaking is overseen by Anselmo Martini, a 20+ year industry veteran and one of northern Italy's top enologists.*



**PRODUCTION AREA**

Country: Italy  
Region: Trentino's Atesino Valley  
Appellation: Trentino DOC

Grapes for this wine are harvested in the Atesino Valley in the province of Trentino, northeast Italy. Conditions here favor Cabernet, thanks to excellent sun exposure and a longer growing season.

**GRAPE VARIETIES**

100% Cabernet Sauvignon

**WINEMAKER**

Anselmo Martini

**PRODUCTION TECHNIQUES**

Immediately after harvest, grapes undergo traditional fermentation in stainless steel, followed by an aging period of 12 months in oak barrels.

**DESCRIPTION**

**Color:** Lively ruby red  
**Aroma:** Fragrant, appealing herbaceous aromas allied with bell pepper notes  
**Taste:** Medium-bodied and fresh, with well-delineated fruit, smooth tannins and a clean, graceful finish

**ANALYSIS**

Alc.: 12.5%

**SERVING SUGGESTIONS**

A versatile accompaniment to red meats, stews and casseroles.

**BOTTLE SIZES**

750 ml, 1.5L

[CavitCollection.com](http://CavitCollection.com)