



# CAVIT

COLLECTION

## CAVIT PINOT NOIR

*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: Lombardy's province of Pavia  
Appellation: Provincia di Pavia IGT

The Oltrepò Pavese, which means "beyond the Po River," accounts for approximately 40,000 acres of vineyard planted in the southwestern part of Lombardy, Italy, on the right bank of the Po river, in the province of Pavia. Here the landscape of steeply rolling hills comprises limestone and clay-based soil, well-suited to the cultivation of vines. Only recently have the wines of Lombardy begun to acquire a well-deserved recognition that extends beyond regional borders. Traditionally these wines were sold in local country restaurants and taverns, along the banks of the Ticino and Po rivers.

### GRAPE VARIETIES

100% Pinot Noir

### WINEMAKER

Anselmo Martini

### PRODUCTION TECHNIQUES

The grapes are picked at peak maturity in the second and third weeks of September. Fermentation takes place over 6-8 days under controlled temperatures of 30°C in small stainless steel vats. The wine then is placed in larger oak barrels where it rests on its lees until malolactic fermentation has occurred. It is further aged in large sized receptacles to guarantee a complete refining at a temperature of 13-15°C.

### DESCRIPTION

**Color:** A youthful, vibrant purple  
**Aroma:** Delicate and alluring aromas of black cherry  
**Taste:** Silky smooth with well defined fruit redolent of red berries and cherries; medium-bodied with soft tannins, concluding in a stylish finish

### ANALYSIS

Alc.: 12%

### SERVING SUGGESTIONS

Grilled or roasted red meats, poultry, flavorful vegetarian entrees, risottos. Also a good match with flavorful fish entrees, such as salmon, tuna and swordfish.

### BOTTLE SIZES

187ml, 750 ml, 1.5L

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