

PINOT NOIR

COUNTRY Italy

APPELLATION Provincia di Pavia IGT

REGION

Lombardy

WINEMAKER Fabrizio Marinconz

GRAPES

100% Pinot Noir



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 4/22/23

DESCRIPTION

COLOR: A youthful, vibrant purple

NOSE: 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

VINIFICATION

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 55-60°F.

ANALYSIS

Alcohol: 12%

SERVING SUGGESTIONS

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

187 ml

750 ml

1.5 L

BOTTLE SIZES

86785211428

86785211398

86785211299

187 ml, 750 ml, 1.5 L











