

PROSECCO ROSÉ

COUNTRY Italy

APPELLATION Prosecco Rosé DOC

REGION Veneto

WINEMAKER Fabrizio Marinconz

GRAPES

A blend of Glera and Pinot Noir from the hills above Treviso, the traditional growing area for 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, sawy 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: Peristent white foam with fine-grained perlage. Bright pink with slight cherry reflections.

NOSE: Fragrant, with enticing aromas of small red berries.

TASTE: Clean, fresh and fruity with a delicate touch of sweetness.

VINIFICATION

The Glera grapes are soft pressed to yield only the best fraction of the must which, after being decanted for 12 hours, goes into stainless steel tanks to be fermented. Fermentation lasts about 15-20 days. When completed, the wine gets blended with the Pinot Noir that is vinified using the method for red wines in order to give the final blend its characteristic pink color. Once blended, the wine undergoes a second fermentation, which takes place in temperature-controlled stainless-steel tanks, in order to develop its characteristic perlage and delicate bouquet. The wine is then refined sur lie for 60 days.

ANALYSIS

Alcohol: 11.5% TA: 5.5 g/L RS: 16 g/L

SERVING SUGGESTIONS

Easily enjoyed with a variety of dishes. Prosecco Rosé pairs perfectly with anything from fried foods to creamy risotto, chocolate, cheese and even barbecue!

750 ml

BOTTLE SIZES 750 ml



