

**WINE**  
Rosé Brut

**COUNTRY**  
Italy

**REGION**  
Trentino

**APELLATION**  
TRENTODOC

**GRAPE**  
Chardonnay and Pinot Noir,  
harvested by hand.

**VINEYARD**  
Vineyards highly suited to the  
production of sparkling wines in  
Trentino (hills around Trento, Valley of  
the Lakes and the Brentonico plateau).

**VINIFICATION**  
The grapes are vinified by slowly  
crushing only whole Chardonnay  
berries to separate the different  
qualities of must, which are then  
inoculated with selected yeasts and  
fermented at controlled temperatures  
in stainless steel tanks.

Pinot Noir is vinified by using the  
“submerged cap” maceration system,  
which consists of leaving the must in  
contact with the skins until the first  
signs of fermentation; the must is then  
separated and fermented in stainless  
steel with temperature control. This  
enables a pale, delicate pink colour to  
be extracted from the skins, which is a  
distinctive feature of Trento DOC  
Rosato Cavit. The wine undergoes  
second fermentation in the bottle  
during the following spring, followed  
by traditional ageing on the lees for at  
least 24 months. During disgorging a  
minimum dosage of liqueur  
d’expédition is used.

**REFINEMENT**  
At least 24 months sur Lies

**DESCRIPTION**  
Pale pink in colour with copper hues,  
creamy white foam, fine, persistent  
perlage. Complex, fruity nose  
reminiscent of ripe cherry,  
blackcurrant and red apple. Rich,  
well-balanced palate, with highly  
persistent aftertaste.

