

## *Schiava Rosato Valdelac 2018* TRENTINO DOC

*Schiava is a classic, traditional grape variety in Trentino. It appeared in the province around the year 1200 under a single name, which grouped together the different types present in this family (Schiava Grossa, Schiava Grigia, Schiava Piccola or Gentile). It is cited in medieval documents on vine cultivation, where these vines are defined as “constrained”, in other words trained in rows or on pergolas. The Schiavas cultivated exclusively on the hillsides were described as “refined”, to distinguish them from the larger ones grown on the more fertile soils on the valley floors or on the plains, which were described as “common”.*

*Cavit’s search for a refined, elegant wine has led to an innovative re-visitation of this grape variety, with very short cold maceration of the must with the skins. This enables the wine to best express its most important quality: a luscious, delicate and fresh palate.*



**Production area:** Valdelac is produced from a selection of vineyards located in Riva del Garda, on the hillsides surrounding Lake Garda, at an altitude of between 300 and 500 m above sea level. The soils on these hillsides are limestone, gravelly and glacial in origin.

**Grape variety:** Exclusively Schiava grapes with yields of around 8,000 kg/ha, a grape variety of average vigour that produces generously. The leaf is average in size, with three lobes and shallow sinuses and usually almost entire. Bunches are average-sized, pyramid-shaped with one wing, generally sparse. Berries are average in size, slightly oval. The skin, which is not particularly strong, is covered in bloom, and has a blue, not very dark, colour tending towards purple.

**Production technique:** After a careful selection in the vineyard, the grapes are left for a short time in contact with the skins in the press before being pressed; fermentation with temperature control follows. The wine is left to develop in stainless steel to preserve its fragrance and freshness before being cold bottled.

**Analysis:** -Alcohol: 12.00 % vol. –Total acidity: 5.40 g/l –Net dry extract: 19.0 g/l –Residual sugar: 2.0 g/l –Contains sulphites

**Wine description:** Pale, bright, shiny rosé colour; fragrant, distinctly fruity nose; light in body but with a good long length and minerality.

**Food pairings:** A highly versatile wine that goes well with pasta dishes, light main courses and non-ripened cheeses.

**Serving temperature:** 12-14°C.