

Prime Rose Rosé Extra Dry

Sparkling wine produced through secondary fermentation in autoclave in accordance with Cavit's sparkling wine tradition

COUNTRY

Italy

REGION

Trentino

GRAPE

The cuvée consists of a balanced blend of indigenous and international varieties.

VINEYARD

Sun-drenched vineyards in the Adige and Vallagarina valleys.

VINIFICATION

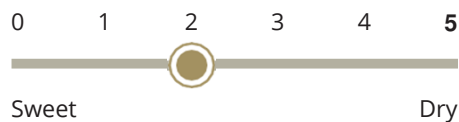
The grapes, harvested when perfectly ripened, undergo a meticulous white and rosé vinification process. A short period of cold maceration enables colour and aromas to be gently extracted. Secondary fermentation occurs slowly in autoclave at controlled temperature.

DESCRIPTION

Persistent white foam with fine-grained perlage, delicately pink color. Pleasantly fruity and fragrant nose, soft, fresh and balanced palate.



WINE STYLE



ANALYSIS

Alcohol: 11,50 % vol.
Total acidity: 5,5 g/l
Residual sugar: 16 g/l



SERVING SUGGESTION

Temperature: 8 - 10 °C
Pairings: perfect as an aperitif, it pairs well with white meats and short-aged cheeses.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free