Lunetta Prosecco Spumante Brut, Prosecco DOC NV

ICV167NV

Cavit

— Veneto, Italy

A delicate vibrant Prosecco with a long-lasting mousse.

NV Vintage

IWSC Bronze

2023
Decanter World Wine Awards Bronze 2023

IWSC Bronze

2024
Decanter World Wine Awards Bronze 2024

Production

Cavit's Lunetta Prosecco Spumante is made exclusively from Glera grapes cultivated in the Veneto region, in the hills north of Treviso, between the river Piave and the Prealps. The Glera grape flourishes in the fresh, loose hill soils in this area and the average yield is 90 hl/ha. The grapes are harvested by hand in mid September. Temperature controlled fermentation in stainless steel. The second fermentation is carried out in tank (Charmat method), after which the wine is held on fine lees for 3 months before bottling.

Tasting note

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.

Food Match

Serve chilled as an aperitif or celebration wine. Also goes well with Italian panettone.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
Prosecco DOC

Winemaker:
Paolo Turra

Grape Varieties:
Glera 100%

Suitable for:
Vegan

Bottle Barcode:
8007890001416