

Lunetta Prosecco Spumante Brut



Producer: Cavit
Winemaker: Paolo Turra
Country of Origin: Italy
Region of Origin: Veneto
Grapes: Glera 100%
ABV: 11%
Case Size: 6x75cl
Vintage: NV112
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

A delicate vibrant Prosecco with a long-lasting mousse.

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.

Producer Details

Cavit is a modern and forward-thinking co-operative group in the mountainous Trentino region of northeast Italy whose 11 cellars are responsible for 60% of the region's wine production. The endless permutations offered from their members' 7,000 hectares of vineyard, combined with an intriguing palette of indigenous and international grape varieties, enable Cavit to offer a broad range which excels at every level. The scale of production, combined with ultra-modern winemaking facilities, understandably makes Cavit one of Italy's most reliable sources of well-made, competitively priced wines, in particular Pinot Grigio. However, with wines such as Arele Vino Santo, Graal Metodo Classico (awarded 'Tre Bicchieri' for the 10th consecutive year in 2013) and the outstanding Maso Cervara Teroldego, chief winemaker Anselmo Martini is producing wines which are among the best of the Trentino region.

In The Vineyard

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.

In The Winery

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.

Awards & Press

NV: Global Prosecco Masters 2016 - Silver

NV: Global Sparkling Masters 2016 - Bronze

NV: The Drinks Business 'Prosecco Masters' 2015 - Silver

NV: Sommelier Wine Awards 2015 - Bronze

NV: IWSC 2015 - Bronze

Food Recommendations

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

NV: Sommelier Wine Awards 2014 - Gold & FM & BtG

NV: IWSC 2014 - Silver

International Wine Challenge 2014 – Bronze

"Pale lemon-green in colour with a lightly floral aroma note and almondy notes, this has fresh, creamy, deliciously succulent fruit on the palate, with an elegance that sets it apart from most Prosecco. A slightly sweet crowd pleaser." The Champagne & Sparkling WWC 2014

"Soft, round, peachy stone fruit, with rounded creamy acidity and lemon sherbet on the finish" Ronan Sayburn, Sommelier Wine Awards 2014

"Great mousse and a lush fruit finish of yellow apples and quince" Garry Clark, The Chester Grosvenor 2014

"Juicy, offering a lively bead and flavours of ripe peach, guava, melon and spice, with a firm finish." Alison Napjus, Wine Spectator, May 31st 2013

"Fruity yet dry, this opens with subtle floral and green notes. It is precise with good acids, taut citrus and pear fruit, and a crisp, fresh honeyed finish." Sommelier Wine Awards 2013, Judges Comments