

Cum Vineis Sclavis 2022 Trentino DOC



In the Middle Ages farmers invented a technique to control the growth of the vines and create orderly rows by tying the young plants to a rigid support. This gave rise to the expression "Cum Vineis Sclavis", literally "Enslaved Vines", later "Schiava" (Slave). Because of these origins, Schiava is recognised as one of the oldest cultivated vines in Trentino and now Cavit goes back to vinifying it as a red wine, in keeping with tradition.

WINE

Schiava

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC

GRAPE

Exclusively Schiava with yields of around 75 hectolitres per hectare.

VINEYARD

The hills under vine in the Valle dell'Adige and Valle dei Laghi, in the foothills between 250 and 350 metres above sea level.

VINIFICATION

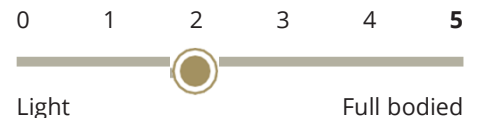
After careful selection, the grapes are pressed and vinified using the method for red wine at controlled temperature, with maceration on the skins lasting about 7 days. This is followed by a period of refinement in stainless steel and concrete tanks on the fine lees to preserve the fragrance and freshness typical of this grape variety.

DESCRIPTION

Shiny ruby red colour, fragrant nose and fruity tones reminiscent of cherry and raspberry; dry palate with pleasantly bitter undertones of almond and raspberry. Suitable for any occasion, it is an easy-drinking wine best appreciated when drunk young.



WINE STYLE



ANALYSIS

Alcohol: 12,00 % vol.
Total acidity: 4,80 g/l
Residual sugar: 2 g/l



SERVING SUGGESTION

Temperature: 12-15 °C Pairings: starter dishes of cheeses and cold meats but also vegetable or white meat first courses due to its moderate alcohol content.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Gluten Free