

Sauvignon Blanc 2025

BACKGROUND

Combine a half-century of winemaking expertise, the dramatic landscape and terroir of northern Italy, and a profound enjoyment of the good things in life. The result: the Cavit Collection, source of America's #1 Italian table wine. (Circana, Total US MULO+C+LIQ 52 wks thru 10/19/25). Nestled at the foothills of the Italian Alps in Trentino, the Cavit winery pioneered pinot grigio in the U.S. back in the 1970s — today, it's bringing world-class Northern Italian wines of all varieties to wine lovers everywhere. This juicy-fresh white is Cavit's inaugural sauvignon blanc release — and like anything that bears the Cavit name, it way over-delivers in the flavor department.

TERROIR & VINTAGE NOTES

Sauvignon blanc — particularly in Trentino-Alto Adige, Veneto, and Friuli — produces a fine, savory, and well-balanced white with an elegant, distinctive aroma, whose intensity varies according to the vintage. Our grapes were sourced from low-yielding heritage vineyards across the Trevenezie territory and were harvested in the second half of September 2025.

WINEMAKING & AGING

Grapes are destemmed and crushed, then undergo about 12 hours of cold maceration on the skins before being gently pressed. Fermentation takes place at a controlled temperature, and after a brief period of aging in stainless steel tanks, the wine is bottled.

TASTING NOTES

Pale golden yellow in color with classic aromas of sage, tomato leaf, and elderflower. This gorgeous sauvignon blanc is dry, delicate, and super refreshing with notes of lime and grapefruit.



ORIGIN

Trevenezie, Northern Italy, Italy

GRAPE VARIETIES

100% Sauvignon Blanc

SIZES

750ml, 375ml, 187ml, 1.5l

TECHNICAL DETAILS

ABV: 12.5%, TA: 6, Closure: Screw Cap

WINEMAKER

Fabrizio Marinconz

