Cantina Lavis

Selezioni Chardonnay
Trentino DOC

REGION
Trentino

VARIETY
100% Chardonnay

These unique wines are products of excellence grown in selected areas, in particularly suitable vineyards.

Selezioni Chardonnay is the best expression of the typical zones where these vines are grown.

Exposure and altitude: South-west; 600 m ASL (1900 feet)

Soil composition: Clayey loam, well-drained, fertile, with predominantly silty lithology.

Yield per hectare: 6,250 vines/hectare

Harvest: Manual harvesting around Mid-/End September

Vinification and maturation: fermentation in stainless steel tanks, French oak barriques and tonneaux, ageing on the lees for approximately 12 months before bottling

TASTING NOTES
Golden yellow with greenish reflections, its nose is enveloping with hints of vanilla, walnut, yellow peach and golden apple, and lastly floral hints. It has an elegant, full flavour. Warm and sapid, it is both full-bodied and agile, with a long and persistent finish.

FOOD PAIRINGS
Perfect with light and delicate food such as lightly cooked shellfish, steamed or grilled fish, dover sole, Ceasar salad, risotto with spring vegetables.