



Lavis

Chardonnay Trentino DOC

REGION

Trentino

VARIETY

Chardonnay. Vineyards located in Lavis, Meano and low Valle di Cembra.

Exposure and altitude: West, South-West 1200 feet ASL (370 m ASL).

Soil composition: Silty-sandy, from porphyric fluvioglacial sediments.

Cultivation method: Guyot and simple Trentino Pergola. 5000 vines/hectare.

Harvest: Hand-harvest in early-September.

Vinification process: Soft pressing and static decantation of the must. Fermentation at controlled temperature: 70F (20°C) in stainless steel tanks. Ageing on the lees for 5-6 months before bottling.



TASTING NOTES

Straw-yellow color with greenish hues. Elegant and fresh, a young and modern wine. The aroma is pleasant, with fruity notes of Golden Delicious apple and pineapple scents. Full-bodied and harmonic on the palate.