



Cantina Lavis

Riesling Trentino DOC

REGION

Trentino

VARIETY

Rhine Riesling. Vineyards located in the low Valle di Cembra.

Exposure and altitude: South, South-East 1800 feet ASL (550 m ASL).

Soil composition: Silty-sandy, deep, well-drained, of porphyric fluvioglacial origin.

Cultivation method: Guyot, simple Trentino Pergola. 5500 vines/hectare.

Harvest: Hand-harvest in September.

Vinification process: Soft pressing in controlled atmosphere; static decantation of the must. Fermentation at controlled temperature in stainless steel tanks. Ageing on the lees for 5-6 months before bottling.



CANTINA
LAVIS
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TASTING NOTES

Straw-yellow color with greenish hues. Dry aroma with typical notes of candied fruit and carob. Sapid, fruity and pleasantly acidic on the palate.