

ETHICAWINES

earth, heart, hands.

Cantina Lavis

Pinot Grigio Trentino DOC

REGION

Trentino

VARIETY

Pinot Grigio. Vineyards located in Lavis and Trento.



CANTINA
LAVIS
- 1948 -



Exposure and altitude: West, South-West 900 feet ASL (270 m ASL).

Soil composition: Silty-sandy, loose, originating from fluvial and alluvial deposits.

Cultivation method: Guyot, simple and double Trentino Pergola. 4500 vines/hectare.

Harvest: Hand-harvest in mid-September.

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

TASTING NOTES

Deep golden-yellow color, rich, warm and inviting aroma of ripe fruits and honey. Strong sensation of minerality on the palate. Harmonious taste, balanced silky tannins.