

## 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, Caesar salad, risotto with spring vegetables.