

## Cantina Lavis

Selezioni Cabernet Sauvignon

### REGION

Trentino

### VARIETY

100% Cabernet Sauvignon



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

Exposure and altitude: West, south-west; 380 m ASL

Soil composition: Clayey loam, well-drained, fertile and deep

Yield per hectare: 5,000 vines/hectare

Harvest: Manual harvesting in Mid-October

Vinification: Fermentation at controlled temperatures in stainless steel tanks, malolactic fermentation

Maturation: Ageing in French oak barriques for approximately 18 months before bottling, and further ageing in the bottle for a minimum of 10 months.

### TASTING NOTES

Intense ruby colour with garnet hues. It first presents balsamic notes with spices and blueberries. In the mouth it is full-bodied with ripe, sweet tannins. The finish is austere, elegant and profound.

### FOOD PAIRINGS

Pairs well with short ribs, roasted duck, beef tagliata and red cabbage.