



Lavis

Cabernet Trentino DOC

REGION

Trentino

VARIETY

Cabernet Sauvignon & Cabernet Franc



Exposure and altitude: West 1200 feet ASL (370 m ASL). The vineyard is located in Lavis, Pressano, Sorni.

Soil composition: Silty-sandy, shallow, generally fertile, lightly calcareous, originating from siltstones and dolomite debris.

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

Harvest: Hand-harvest in early October.

Vinification process: Fermentation at controlled temperature in stainless steel tanks. Static 48-hours decantation. 90% of the wine undergoes malolactic fermentation in glassfibre reinforced tanks. The remaining 10% matures in medium-toasted French oak barriques.

TASTING NOTES

Deep ruby-red color with violet hues. The intense and distinctive aroma blends sensations of blackberry and plums, with vanilla, toasted notes and chocolate. Dry, balanced and well-structured on the palate.