

Cantina Lavis

Pinot Nero Trentino DOC

REGION

Trentino

VARIETY

Pinot Nero. Vineyards located in Lavis and Giovo.

Exposure and altitude: West 1800 feet ASL (550 m ASL).

Soil composition: Silty-sandy, not deep, generally fertile, of porphyric origin.

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

Harvest: Hand-harvest in late September.

Vinification process: Fermentation at controlled temperature in stainless steel tanks. Ageing on the lees for about 5-6 months in French oak barriques before bottling.



TASTING NOTES

Light ruby-red color, with an intense aroma evoking cherry and morel which slowly fades into a pleasant and distinctive undertone of red fruit. Pronounced and soft tannins on the palate.