

Cantina Lavis

Ritratti Pinot Grigio Trentino
DOC

REGION

Trentino

VARIETY

Pinot Grigio (clones: SMA 505, SMA 514 and VCR5; rootstock SO4).
Vineyards located in Lavis and Pressano. Cultivated in accordance with
the Quality Project protocol.

Exposure and altitude: West, South-West 800 – 1000 feet ASL (250 –
300 m ASL).

Soil composition: Silty, hill-foot, fertile.

Cultivation method: Guyot, simple Trentino Pergola. 5500 vines/
hectare.

Harvest: Hand-harvest in mid-September.

Vinification process: Whole cluster pressing, static decantation of
the must. Fermentation at controlled temperature in stainless steel
tanks. Ageing on the lees for 6-8 months before bottling.



TASTING NOTES

Intense golden yellow color,
rich aroma of pears and
apricots, with notes evoking
flowers and honey. Soft and
well-rounded tannins on the
palate.