



Cantina Lavis

Pinot Grigio Rosé Delle Venezie
DOC



CANTINA
LAVIS
-1948-

REGION

Trentino

VARIETY

Pinot Grigio. Vineyards located in Lavis and Trento.

Exposure and altitude: West, South-West 820 feet ASL (250 m ASL).

Soil composition: Silty-sandy, loose, originating from fluvial and alluvial deposits.

Cultivation method: Guyot, simple Trentino Pergola. 4,500 vines/hectare.

Harvest: Hand-harvest in mid-September.

Vinification process: Soft pressing and static decantation of the must. Fermentation at controlled temperature in stainless steel tanks. Ageing on the lees for 4-5 months before bottling.

TASTING NOTES

Its coppery colour, defined by a straw-yellow with delicate reflects. Intense bouquet of citrus fruits and flower aromas are the typical organoleptic traits of Pinot Grigio Rosé. Strong sensation of minerality on the palate. Harmonious taste with the soft and silky tannins.

FOOD PAIRINGS

Perfect as an aperitif or as a companion for light pasta dishes and fish.