



Lavis

Sauvignon Blanc Trevenezie IGT

REGION

Trentino

VARIETY

100% Sauvignon

Production area: Giovo

Exposure and altitude: east, south, west; 300-450 m ASL

Soil composition: Clayey loam, fertile and of medium depth

Training system: simple Trentino split pergola

Planting density: 5,000 vines/hectare

Vinification process: manual harvesting in late September, soft pressing in an inert environment, static decantation of the must, fermentation at controlled temperatures in stainless steel tanks, 10% aged in oak barrels, ageing on the lees for approximately 4/5 months before bottling.



TASTING NOTES

This wine has a pale yellow wine with hints of green, possessing an intense, sweet bouquet reminiscent of elderberry, peach and ripe fruit. On the palate it is rich and full bodied with a savory mineral taste and a splendid finish of ripe fruit.

FOOD PAIRINGS

Delicious with mediterranean traditional fish dishes, asparagus and large grilled crustaceans.