



CANTINA
LAVIS
-1948-

SORNI BIANCO DEI SORNI

TRENTINO DOC

The Sorni vineyard area lies north of Lavis, in the heart of the Colline Avisiane (Avisio hills), where the soil and climate characterise the grapes cultivated to produce the Sorni wine.

This blend develops a “sweet” bouquet and an aromatic scent that reminds of apricot, peach peel and quince – the typical fruit of Trento’s foothills – while the flower aromas hinted at are wild elder, wild flowers, sage and lemon verbena. Its intense and elegant taste brings freshness and pungency to the palate, leaving behind a pleasing and persistently aromatic sensation.

VINES

Nosiola, Chardonnay, Pinot Bianco

ALCOHOL

12,5%

PRODUCTION AREA

Sorni (Lavis)

FOOD PAIRING

It charmingly accompanies fish-based hors-d’oeuvres, creamed soups, risotti and various types of boiled white meats. Also indicated for cold dishes, it is excellent with non-matured goat cheeses.

EXPOSURE AND ALTITUDE

West; 300-500 m a.s.l.

SOIL COMPOSITION

Pinot bianco and Chardonnay: detrital, light, shallow and well drained. Nosiola: mineral rich, deep, fertile

SERVING TEMPERATURE

10-12°

TRAINING SYSTEM

Simple Pergoletta

PLANTING DENSITY

4.000 vines/ha

