



CANTINA
LAVIS
-1948-

CLASSICI CABERNET

TRENTINO DOC

The Cabernet grape has been grown for decades in the hillside vineyards of Sorni and Pressano.

Facing west, with light chalky soils formed from siltitic and dolomitic sediments, these vineyards provide optimal conditions for growing high quality grapes.

La Vis Cabernet is deep ruby red in colour with violet tints. It has a characteristic, intense scent, with notes of blackberry and plum, and roasted hints of vanilla and chocolate. It is balanced, lasting and well structured on the palate.

VINE

Cabernet

CULTIVATION AREA

Lavis, Pressano, Sorni

EXPOSURE AND ALTITUDE

West, 370 m ASL

SOIL COMPOSITION

Sandy loam, shallow and moderately fertile, with a light chalkiness originating in siltitic and dolomitic deposits.

TRAINING SYSTEM

Guyot and simple Trentino pergola

PLANTING DENSITY

5.000 vines/hectare

VINIFICATION PROCESS

Manual harvesting in early October, fermentation at controlled temperatures in stainless steel tanks, static decantation of the wine for 48 hours, malolactic fermentation in fibreglass reinforced concrete tanks, ageing on the lees for around 5/6 months, 90% in concrete tanks and 10% in French oak barrels that have been used 3 or 4 times previously.

FOOD MATCH

Excellent with grilled meats, seasoned cheese and mushrooms.

ALCOHOL CONTENT

13% ABV

SERVING TEMPERATURE

18° – 20°

