



CANTINA  
LAVIS  
-1948-

# CLASSICI CHARDONNAY

## TRENTINO DOC

*Chardonnay is a grape of French origin, introduced over a hundred years ago in the Lavis and Pressano vineyards.*

*As a young but complex wine, it possesses a distinctive elegance and freshness. Pale yellow in colour with traces of green, it has a pleasing bouquet and fruity notes of Golden apple and pineapple. The flavour is full and well balanced.*

#### VINE

Chardonnay

#### CULTIVATION AREA

Lavis and Meano hills

#### EXPOSURE AND ALTITUDE

West, south-west; 370 m ASL

#### SOIL COMPOSITION

porphyritic glacial sediments of sandy loam

#### TRAINING SYSTEM

Guyot and simple Trentino pergola

#### PLANTING DENSITY

5.000 vines/hectare

#### VINIFICATION PROCESS

Manual harvesting in early September, soft pressing, static decantation of the must, fermentation at a controlled temperature of 20° C in stainless steel tanks, ageing on the lees for approximately 5/6 months before bottling.

#### FOOD MATCH

Great with shrimp, ricotta ravioli and spinach or fish-based risotto.

#### ALCOHOL CONTENT

13% ABV

#### SERVING TEMPERATURE

10° – 12°

