



CANTINA
LAVIS
-1948-

CLASSICI GEWÜRZTRAMINER

TRENTINO DOC

Gewürztraminer is an aromatic grape variety of Alsatian origin, cultivated for many years in small areas of the Pressano hills, where the clay rich soils are well suited to its nutritional needs.

A wine of a full and well-structured bouquet, this Gewürztraminer has a deep golden colour and spicy floral scents of cloves and nutmeg. In the mouth, its full and consistent body envelops the whole palate.

VINE

Gewürztraminer

CULTIVATION AREA

Furli (area of Lavis), Carlovi (area of Pressano) and the lower Cembra Valley

EXPOSURE AND ALTITUDE

South, 350 m ASL

SOIL COMPOSITION

Deep loam consisting of predominantly silty deposits.

TRAINING SYSTEM

Guyot and simple Trentino 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 a controlled temperature in stainless steel tanks, ageing on the lees for around 5/6 months before bottling.

FOOD MATCH

Fish appetizers, grilled white meat but also good with a light shellfish tempura.

ALCOHOL CONTENT

13,5% ABV

SERVING TEMPERATURE

10° – 12°

