



CANTINA
LAVIS
-1948-

CLASSICI LAGREIN

TRENTINO DOC

The Lagrein grape, originating in nearby South Tyrol, has been grown in our valleys for over 70 years and is now naturalised. The La Vis Lagrein is grown principally on the warmer sunny slopes of the Lavis hills, where the soil consists of moderately fertile sandy clay sediments.

Ruby red in colour with hints of purple, this Lagrein offers notes of raspberry, blueberry and violets. On the palate it is dry and warm, with soft sweet tannins.

VINE
Lagrein

CULTIVATION AREA
The Pressano and Sorni hills of Lavis

EXPOSURE AND ALTITUDE
West; 250-400 m ASL

SOIL COMPOSITION
Loamy and siltitic, formed of landslip debris

TRAINING SYSTEM
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, ageing on the lees, mainly in concrete tanks and partly in oak barrels, for approximately 5/6 months before bottling.

FOOD MATCH
It is recommended with hot appetizers and first dishes with meat sauces. With gulasch with canederli or roe deer with black cranberries its maximum expression.

ALCOHOL CONTENT
13% ABV

SERVING TEMPERATURE
18°

