



CANTINA  
LAVIS  
-1948-

## CLASSICI MERLOT

TRENTINO DOC

*The Merlot grape, of French origin, has been grown in Trentino for many years with excellent results, especially in the foothill and valley vineyards. To express its full potential it needs a stony soil, loose and not particularly fertile, to encourage early ripening.*

*LaVis Merlot typically has a rich ruby colour and an elegant bouquet reminiscent of blackberry and plum. Full-bodied and well balanced, it lingers on the palate.*

VINE  
Merlot

CULTIVATION AREA  
Sorni (Lavis area) and Gardolo

EXPOSURE AND ALTITUDE  
West, south-west; 280 m ASL

SOIL COMPOSITION  
Sandy loam, alluvial in the valleys, deep and siltitic on the hillsides.

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 approximately 5/6 months, 90% in concrete tanks and 10% in French oak barrels that have been used 3 or 4 times previously.

FOOD MATCH  
Dishes of Italian tradition such as lasagna alla bolognese, but also baked lamb.

ALCOHOL CONTENT  
13% ABV

SERVING TEMPERATURE  
18°

