



CANTINA
LAVIS
-1948-

CLASSICI PINOT GRIGIO

TRENTINO DOC

The Pinot Grigio has been grown in Trentino for decades. The foothill and valley vineyards of Lavis and Gardolo, with their sandy loam soils of Avisio river deposits and alluvial sediments from the Adige, provide the perfect growing environment for Pinot Grigio.

The wine possesses an intense golden yellow colour, with a warm, inviting bouquet rich in scents of ripe fruits and honey. It has a distinctive rich minerality, with a long and fruity aftertaste.

VINE

Pinot Grigio

CULTIVATION AREA

Municipalities of Lavis and Trento

EXPOSURE AND ALTITUDE

West, south-west; 270 m ASL

SOIL COMPOSITION

Loose sandy loam, moderately stony, formed of fluvial and alluvial deposits.

TRAINING SYSTEM

Guyot, simple and double pergola

PLANTING DENSITY

4.500 vines/hectare

VINIFICATION PROCESS

Manual harvesting in mid September, soft pressing, static decantation of the must, fermentation at controlled temperatures in stainless steel tanks, ageing on the lees for approximately 5/6 months before bottling.

FOOD MATCH

Excellent with sea crustacean, grilled sword fish and fresh dairy products.

ALCOHOL CONTENT

12,5% ABV

SERVING TEMPERATURE

10° – 12°

