



CANTINA
LAVIS
-1948-

CLASSICI PINOT NERO

TRENTINO DOC

The Pinot Nero grape, of French origin, enjoys an ideal habitat in various areas of Trentino. Grown mainly in the foothill vineyards of Lavis and Giovo, it reaches full maturity only after a long period on the vine.

Light ruby red in colour, the wine has an intense bouquet with hints of sweet and marasca cherry, and a pleasant and characteristic lingering aroma of forest fruits. It is delicate and fruity, with dense, silky tannins that deliver a full and agreeably lasting taste.

VINE

Pinot Nero

CULTIVATION AREA

Municipalities of Lavis and Giovo

EXPOSURE AND ALTITUDE

West, south; 550 m ASL

SOIL COMPOSITION

Sandy loam of porphyritic origin, fairly shallow and moderately fertile

TRAINING SYSTEM

Guyot and simple Trentino pergola

PLANTING DENSITY

5.000 vines/hectare

VINIFICATION PROCESS

Manual harvesting in the last week of September, fermentation at controlled temperatures in stainless steel tanks, ageing in French oak barrels for approximately 5/6 months before bottling.

FOOD MATCH

First hot dishes like risotto with porcini and also roasted white meats like duck breast. Brilliantly also with green pepper beef fillet.

ALCOHOL CONTENT

13% ABV

SERVING TEMPERATURE

18°

