



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

12,5% ABV

#### SERVING TEMPERATURE

18°

