



CANTINA
LAVIS
- 1948 -

CHARDONNAY

TRENTINO DOC

Chardonnay is a grape of French origin, introduced over a hundred years ago in the Lavis and Pressano vineyards. As a young but complex wine, it possesses a distinctive elegance and freshness. Pale yellow in colour with traces of green, it has a pleasing bouquet and fruity notes of Golden apple and pineapple. The flavour is full and well balanced.

Vine: Chardonnay

Cultivation area: Lavis, Meano and the lower Cembra Valley

Exposure and altitude: West, south-west; 370 m ASL

Soil composition: porphyritic glacial sediments of sandy loam

Training system: guyot and simple Trentino pergola

Planting density: 5,000 vines/hectare

Vinification process: manual harvesting in early September, soft pressing, static decantation of the must, fermentation at a controlled temperature of 20° C in stainless steel tanks, ageing on the lees for approximately 5/6 months before bottling.

