



CANTINA
LAVIS
- 1948 -

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.

