



CANTINA  
LAVIS  
- 1948 -

## SAUVIGNON

### TRENTINO DOC

Our Sauvignon Blanc is grown in particularly suitable areas of high ground at the mouth of the Cembra Valley, where the daily temperature ranges help to preserve the grape's aromatic qualities. It produces a pale yellow wine with hints of green, possessing an intense, sweet bouquet reminiscent of elderberry, peach and ripe fruit. On the palate it is rich and full bodied with a savoury mineral taste and a splendid finish of ripe fruit.

**Vine:** Sauvignon Blanc

**Production area:** Giovo

**Exposure and altitude:** east, south, west; 300-450 m ASL

**Soil composition:** Clayey loam, fertile and of medium depth

**Training system:** simple Trentino split pergola

**Planting density:** 5,000 vines/hectare

**Vinification process:** manual harvesting in late September, soft pressing in an inert environment, static decantation of the must, fermentation at controlled temperatures in stainless steel tanks, 10% aged in oak barrels, ageing on the lees for approximately 4/5 months before bottling.

