



CANTINA
LAVIS
-1948-

CLASSICI NOSIOLA

VIGNETI DELLE DOLOMITI IGT

The unique white Nosiola grape is native to Trentino and finds its true home on the hillsides of Pressano and the Cembra Valley. In its historic production area on the marl-rich soils of Pressano, Nosiola develops a unique aroma and structure.

Pale yellow in colour with pastel green tints, it exudes floral suggestions of rose petals, lychee and jasmine, with a curious note of hazelnut. It is full and persistent on the palate, with just the right acidity.

VINE

Nosiola

CULTIVATION AREA

Avisian Hills and the lower Cembra Valley

EXPOSURE AND ALTITUDE

South, south-west; 400 m ASL

SOIL COMPOSITION

Partly silty, fertile and moderately deep, and partly porphyritic, loose and fairly shallow

TRAINING SYSTEM

Simple Trentino pergola

PLANTING DENSITY

4.500 vines/hectare

VINIFICATION PROCESS

Manual harvesting in early October, soft pressing in an inert environment, static decantation of the must, fermentation at controlled temperatures in stainless steel tanks, ageing on the lees for approximately 5/6 months before bottling.

FOOD MATCH

Grilled vegetables and fish dishes. Great accompaniment with an asparagus and clams risotto.

ALCOHOL CONTENT

12% ABV

SERVING TEMPERATURE

10° – 12°

