



CANTINA
LAVIS
-1948-

CLASSICI RIESLING

TRENTINO DOC

The Rhine Riesling grape, native to the Rhine Valley, has been grown in the vineyards of the Cembra Valley for decades. On sunlit southern slopes the grapes develop aromas that are preserved by the significant temperature variations of the Alpine valleys.

The La-Vis Riesling is pale yellow in colour tending to green, and has a delicate bouquet blending aromas reminiscent of candied fruit and carob. The full, fruity and pleasantly acidic flavour tends to reach its full potential after ageing in the bottle for a few months.

VINE

Rhine Riesling

CULTIVATION AREA

Lower Cembra Valley

EXPOSURE AND ALTITUDE

South, south-east; 550 m ASL

SOIL COMPOSITION

Deep and well-drained sandy loam formed of porphyritic glacial sediments.

TRAINING SYSTEM

Guyot and simple Trentino pergola

PLANTING DENSITY

5.500 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, ageing on the lees for around 5/6 months before bottling.

FOOD MATCH

Appetizers like smoked salmon, omelette with herbs but also dishes like cuttlefish with peas.

ALCOHOL CONTENT

12% ABV

SERVING TEMPERATURE

10° – 12°

