



CANTINA  
LAVIS  
-1948-

# CLASSICI 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

#### CULTIVATION 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.

#### FOOD MATCH

Mediterranean tradition fish dishes, asparagus and large grilled crustaceans.

#### ALCOHOL CONTENT

12,5% ABV

#### SERVING TEMPERATURE

10° – 12°

