



CANTINA
LAVIS
-1948-

CLASSICI TEROLDEGO

VIGNETI DELLE DOLOMITI IGT

The Teroldego grape, native to Trentino and cultivated since ancient times, is extremely rich in polyphenols, and finds the sub-Mediterranean climate of South Tyrol perfect for its needs. The grapes, which are the source of the most characteristic Teroldego wine, ripen on the gentle slopes of the Avisio Hills around the Rotaliana Plain.

La-Vis Teroldego is deep ruby red in colour with an aroma of violets that develops notes of plum and small forest fruits. It is soft and rounded on the palate with a particularly spacious finish.

VINE

Teroldego

CULTIVATION AREA

Avisian Hills

EXPOSURE AND ALTITUDE

West, south-west; 370 m ASL

SOIL COMPOSITION

Deep, structured loam, moderately fertile

TRAINING SYSTEM

Guyot and simple Trentino pergola

PLANTING DENSITY

5.000 vines/hectare

VINIFICATION PROCESS

Manual harvesting in early October, fermentation at controlled temperatures in stainless steel tanks, malolactic fermentation in fibreglass reinforced concrete tanks, ageing on the lees for approximately 5/6 months in fibreglass reinforced concrete tanks, with a portion aged in French oak barrels that have been used once previously.

FOOD MATCH

First dishes with meat sauces as pappardelle with hare sauce, but also roasted meats such as pork loin.

ALCOHOL CONTENT

13% ABV

SERVING TEMPERATURE

16°

