



CANTINA
LAVIS
-1948-

LE SELEZIONI CLINGA

GEWÜRZTRAMINER - TRENINO DOC

"Le Selezioni" from La-Vis stem from the "vine zoning project" that has represented the winery's underlying philosophy for over 30 years. Selected areas, excellent vineyards and finest production shape unique wines capable of expressing the best interpretation of Avisio Hills.

This Gewürztraminer is the best expression of the typical zones where these vines are grown. Golden straw-yellow colour. Delicately aromatic tones, with hints of rose hip and citrus scents of cedar and lime, leading to a background tone of ginger. Fully flavoured, energetic notes of yellow flowers and acacia honey define an elegant and complex taste. Acidity lingers in its tense and lasting finish.

VINE

Gewürztraminer

CULTIVATION AREA

Municipality of Lavis (Pressano)

EXPOSURE AND ALTITUDE

South, south-west; 330 m ASL

SOIL COMPOSITION

Mainly limey, formed of Werfen siltstones

TRAINING SYSTEM

Simple Trentino pergola

PLANTING DENSITY

4.500 vines/hectare

VINIFICATION PROCESS

Manual harvesting in late September, 8-hour cryomaceration, soft pressing, fermentation in stainless steel tanks and French oak barriques, ageing on the lees for 10-12 months before bottling, and further ageing in the bottle for a minimum of 6 months.

FOOD MATCH

It goes very well with shellfish of any kind, white meats and baked cheese.

ALCOHOL CONTENT

14,5% ABV

SERVING TEMPERATURE

10° – 12°

