



CANTINA
LAVIS
-1948-

LE SELEZIONI CODROS

CABERNET SAUVIGNON - 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 Cabernet Sauvignon is the best expression of Lavis and Pressano vineyards, which are the typical zones where these vines are grown. Rich ruby in colour, it is complex to the nose, with notes of balsam and spice, which later turn to blueberry, mint and cardamom, and delicate hints of vanilla. The flavour is full and lingering. Soft tannins fully harmonise with fruity flavours and salty acidity, with a long, lingering finish.

VINE

Cabernet Sauvignon

CULTIVATION AREA

Municipality of Lavis (Pressano)

EXPOSURE AND ALTITUDE

West, south-west; 380 m ASL

SOIL COMPOSITION

Clayey loam, well-drained, fertile and deep

TRAINING SYSTEM

Simple Trentino pergola

PLANTING DENSITY

5.000 vines/hectare

VINIFICATION PROCESS

Manual harvesting in Mid-October, fermentation at controlled temperatures in stainless steel tanks, malolactic fermentation and ageing in French oak barriques for approximately 18 months before bottling, and further ageing in the bottle for a minimum of 10 months.

FOOD MATCH

Seductive and multifaceted, it lends itself to a multitude of combinations. Perfect with grilled meats, roasts and game.

ALCOHOL CONTENT

13,5% ABV

SERVING TEMPERATURE

18° – 20°

