



CANTINA
LAVIS
-1948-

LE SELEZIONI DIAOL

CHARDONNAY - 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.

On the hill of Pressano in the recent past there was a little, dark, uninhabited house that the local inhabitants used to call "the house of Diaol" (Devil). Today these vineyards give life to a golden coloured Chardonnay with decisive hues of green. The aromas of yellow plums and nectarines alternate with mineral and salty hints, creating an intense and intriguing olfactory profile. This wine creates a multitude of sensations in the mouth, and has a tense and determined flavour in which salinity and crunchiness stand out to complete a rich and persistent finish.

VINE

Chardonnay

CULTIVATION AREA

Hills of Pressano, municipality of Lavis

EXPOSURE AND ALTITUDE

South-west; 270 – 330 m ASL

SOIL COMPOSITION

The hills are interspersed with large accumulation areas, where the red siltstones of Werfen dominate. The stable morphology of these surfaces has allowed for evolution of the soils, while the lithology of the parent rock is the cause of their loamy, clayey structure. Other characteristics: remarkable structure at great depths, good drainage and an excellent capacity to retain water; they are averagely rich in organic matter with a low presence of rock fragments, interspersed with richer areas and a heterogeneous carbonate content.

TRAINING SYSTEM

Guyot and simple Trentino pergola

YIELD

50 hl/ha

VINIFICATION PROCESS

The grapes are harvested in the first ten days of September and vinified separately, enhancing the different characteristics of the soil. The Chardonnay selections obtained then go through a long ageing process in the cellar with about 30% in French oak tonneaux. The cuvée is made in the summer, then left to age another 3 months in stainless steel tanks. The wine reaches its equilibrium and a natural clarification during this period, allowing it to be bottled without any filtration. The wine rests in the bottle for at least 6 months before marketing.

FOOD MATCH

Perfect with appetizers and tarte tatin, seafood.

Curiosity: the first Chardonnay of Italy was planted here.

ALCOHOL CONTENT

13,5% ABV

SERVING TEMPERATURE

10° – 12°

