



CANTINA  
LAVIS  
-1948-

# LE SELEZIONI GREGGI

## LAGREIN - 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.*

*Greggi fully encompasses the desire to make a red wine of the hills through the pursuit of elegance, but with a strong fruity and fragrant component. Lagrein Greggi has a concentrated ruby colour that is almost black. Fragrant on the nose, it offers aromas of blueberries, cassis, black cherry and light hints of ink in the background. Full, decisive, balanced and juicy. Good structure, enveloping, with a deep and persistent finish.*

### VINE

Lagrein

### CULTIVATION AREA

Hills of Pressano and Sorni

### EXPOSURE AND ALTITUDE

West; 300-350 ASL

### SOIL COMPOSITION

On one hand there is a limited extension of dolomite rock with shallow and fertile soils, rich in highly draining, lightly-coloured carbonates and sandy/splintery, with the vineyards on the steepest slopes often terraced with stone walls - On the other hand, the vineyards of Werfen grow on red siltstone. Very advanced, loamy clayey soil; deep, well drained with an excellent capacity for water retention, average richness of organic substances.

### TRAINING SYSTEM

Guyot and simple Trentino pergola

### YIELD

45 hl/ha

### VINIFICATION PROCESS

The grapes are hand-picked in early October. The different vineyards are harvested and vinified together after a careful evaluation of the grapes' ripeness. Traditional maceration with light pumping over and delicate punching down. The wine takes a long, varied route: part of the Greggi rests in small French oak barrels and part in large wooden barrels. Only time and the evolution of the wine itself decide the best moment for bottling, which generally takes place at least 30 months after harvesting. The wine passes at least another six months in bottles before put on the market.

### FOOD MATCH

Extraordinary with roast lamb and kid. Elegant with stewed and braised meat.

### ALCOHOL CONTENT

13,5% ABV

### SERVING TEMPERATURE

18°

