



CANTINA  
LAVIS  
-1948-

## LE SELEZIONI VICH

### SAUVIGNON BLANC – VIGNETI DELLE DOLOMITI IGT

*"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.*

*Sauvignon Vich is straw-yellow in colour with bright green reflections. Its nose is complex and elegant with hints of gooseberry, mango and freshly cut exotic fruit, especially pineapple. Tangy, almost salty. With a harmonious and firm structure, the final notes of exotic fruit and green mint leave a tasty memory on the palate. Time is the ideal companion, leading to a decidedly complex and mineral evolution.*

#### VINE

Sauvignon Blanc

#### CULTIVATION AREA

Giovo and Meano

#### EXPOSURE AND ALTITUDE

South, West; 350 – 450 m ASL

#### SOIL COMPOSITION

Lighter, terraced sediments, medium-deep gravel resting on compact porphyry rocks from Cembra Valley

More structured, clayey and fertile soils, for certain aspects colder than previous years in the area of Meano

#### TRAINING SYSTEM

Guyot and Simple Trentino pergola

#### YIELD

50 hl/ha

#### VINIFICATION PROCESS

The grapes are hand-picked into small containers at the end of September, and only picked when they are perfectly ripe to enhance the noblest of Sauvignon blanc aromas. Traditional pressing is carried out after a short period of cold maceration. The wine is aged for a long time in the cellar, guaranteeing natural and constant maturation on racks. Already starting in the fermentation phase, about 30% of this careful selection of Sauvignon blanc rests, matures and evolves in new French oak barrels. After about a year, the wine maturing in the steel and oak are combined, obtaining the cuvee Vich which only begins its journey in bottles after three months of further maturation in the cellar. The bottles are aged for at least another six months before being put on the market.

#### FOOD MATCH

Excellent for the happy hour, it perfectly accompanies the typical local dishes like strangolapreti.

#### ALCOHOL CONTENT

13,5% ABV

#### SERVING TEMPERATURE

10° – 12°

