



CANTINA
LAVIS
-1948-

RITRATTO

VIGNETI DELLE DOLOMITI IGT

The search for unique emotions was at the bottom of the creation, in 1991, of Ritratto, the great red wine of the Cantina LaVis. A story of dedication, passion and research. A fascinating path which starts with a constant search for the most dedicated vineyards and the grapes best suited for processing in the winery where, with care and delicacy, the wine achieves the height of its expression.

Ritratto is a bright and deep ruby red wine, with violet nuances. To the nose it is harmonic and rich: the nuances of ripe red fruit, especially blackberry, raspberry and plum, followed by delicate notes of wilted violets, blend with recollections of coffee roasting and rich balsamic aromas. To the palate, it has considerable substance and is distinguished by the mellowness and sweetness of the fruit, balanced and enveloping, intense with a pleasant and elegant tannic note, which guides the long persistence.

VINE

Lagrein, Teroldego, Merlot

CULTIVATION AREA

Avisio Hills

EXPOSURE AND ALTITUDE

West and south-west; 250-350 m ASL

SOIL COMPOSITION

Cly loam, rich in texture, medium deep, well drained.

TRAINING SYSTEM

Guyot and simple Trentino pergola

VINIFICATION PROCESS

The varieties from which it is made - Teroldego, Lagrein and Merlot - are grown in the best vineyards according to stringent agronomic protocols. In the winery, the grapes and then the wine are processed with loving care and attention using artisan methods. Ageing is in various kinds of containers, from small 225-liter casks to large wooden barrels, which enhance unique characteristics and often small and imperceptible nuances. The blend is the synthesis which defines the character of the wine. Ageing in bottles develops soul. Time accompanies growth.

FOOD MATCH

It goes well with rich stuffed pastas, grilled meats and game specialties.

ALCOHOL CONTENT

13,5% ABV

SERVING TEMPERATURE

18° - 20°

