



# RITRATTO

ROSSO

VIGNETI DELLE DOLOMITI

IGT 2015

*The search for unique emotions was at the bottom of the creation, in 1991, of Ritratto, the great red wine of the Cantina La-Vis. 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.*

*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.*

*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.*



<b>Name</b>	Rosso Vigneti delle Dolomiti IGT
<b>Variety</b>	Lagrein, Teroldego, Merlot
<b>Harvest</b>	First fifteen days of october
<b>Exposure and altitude</b>	West and south-west; 250-350 mt a.s.l.
<b>Vine training system</b>	Guyot and trentino pergola
<b>Soil</b>	Cly loam, rich in texture, medium deep, well drained
<b>Ageing</b>	The varieties age separately, minimum 30 months in cellar (barriques, large wooden barrels and concrete vats).
<b>Ageing in bottles</b>	At least 12 months