



# CODROS

## CABERNET SAUVIGNON

Trentino Doc

Selections from Cantina Lavis stem from the “wine zoning project” that has represented the Cantina’s underlying philosophy for over 30 years. These unique wines are products of excellence grown in selected areas, in particularly suitable vineyards. This Cabernet Sauvignon is the best expression of Lavis and Pressano vineyards, which are the typical zones where these vines are grown. Rich ruby in colour, it is complex to the nose, with notes of balsam and spice, which later turn to blueberry, mint and cardamom, and delicate hints of vanilla. The flavour is full and lingering. Soft tannins fully harmonise with fruity flavours and salty acidity, with a long, lingering finish.

<b>Vine</b>	Cabernet Sauvignon
<b>Production area</b>	Municipality of Lavis, loc. Pressano
<b>Exposure and altitude</b>	West, south-west; 380 m ASL
<b>Soil composition</b>	Clayey loam, well-drained, fertile and deep
<b>Training system</b>	Traditional: simple Trentino pergola
<b>Planting density</b>	5,000 vines/hectare
<b>Vinification</b>	Manual harvesting in Mid-October, fermentation at controlled temperatures in stainless steel tanks, malolactic fermentation and ageing in French oak barriques for approximately 18 months before bottling, and further ageing in the bottle for a minimum of 10 months.

