



CANTINA
LAVIS
- 1948 -

CLASSICI PINOT GRIGIO ROSÉ

VIGNETI DELLE DOLOMITI IGT

Pinot Grigio has been grown in Trentino for many decades, because here, at the foot of the Dolomites, this grape variety is fully able to express its character. Pinot Grigio has found the ideal environment conditions in the foothills and valley vineyards of Lavis, on the sandy-loam soil originated from the deposits of the Avisio stream and the alluvial sediments of the Adige river. The Rosé version brings back the aromatic integrity of the grapes, thanks to a short maceration period on the grape skins. This process allows the wine to be enriched with luminous coppery reflections and with more intense aromas, which contribute to the richness of this wine.

Pinot Grigio Rosé Classici is a delicate pale rose-pink colour, with bright coppery nuances, elegant floral aromas and hints of whitepulp fruit. Its tasting notes are well able to express the delicate nature of this refreshing wine through the perfect balance between acidity and body and its enveloping, rich and persistent aromas.

VINE

Pinot Grigio

CULTIVATION AREA

Lavis and Trento area

EXPOSURE AND ALTITUDE

West, south-west; 270 m ASL

SOIL COMPOSITION

Sandy loam, medium-textured soil formed by alluvial and fluvial deposits.

TRAINING SYSTEM

Guyot and simple Trentino pergola

PLANTING DENSITY

4.500 vines/hectare

VINIFICATION PROCESS

Grapes are hand-picked in mid-September and soft-pressed right after. After destemming and soft-pressing, the must is left to sit on the skins for 10 hours at 8°C. The coppery juice is then left to settle for approximately 24-48 hours. The clear must alcoholic fermentation occurs at low temperatures (15°C-17°C) and goes on for 15 days. Vinification takes place in stainless steel tanks. Right after fermentation, the wine sits on fine lees, which are frequently stirred for 3 months.

FOOD MATCH

Fish starters, fish dishes, shellfish and poultry.

ALCOHOL CONTENT

12,5% ABV

SERVING TEMPERATURE

10° - 12°

