
Maso Franch Bianco, Cantina Lavis

Code	CANT205
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Produced on an old farm guarded by a magnificent, unspoilt environment and natural ecosystem which is home to the vines that produce this wine. Organic agricultural techniques are employed in the vineyard: this is the ideal situation for the vine to grow and live, with an excellent vegetative and productive balance. Maso Franch reveals the noble vocation of the agricultural ecosystem.

Tasting Notes:

Maso Franch is bright golden yellow in colour with evident green highlights. Its mineral aromas are a prelude to a more fruity, citrusy scent. The evolution in the glass is continuous and intriguing, featuring wet flint and a slightly smoky note that completes the olfactory sensations. In the mouth it has an imposing structure and great depth. Broad and tight, with an evident saline component that caresses the palate.





CACHET WINE

Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Trentino
Area	Dolomiti IGT
Type	White Wine
Grapes	Manzoni
Genres	Practising Organic
Vintage	2017
Style	Dry
Body	Refined and distinguished
Producer	Cantina Lavis
Producer Overview	Cantina Lavis is an historical winery located at the heart of the Trentino subregion. Founded in 1850 by the Cembran family, it has been a cooperative since 1948.
Closure Type	Cork
Food Matches	A great pairing for seafood dishes - in particular crustaceans and courses dominated on by vegetables.
Press Comments	Wine Merchant Magazine, Tired & Tested, July 2025: "Manzoni is a variety created in the 1930s by crossing Pinot Blanc with Riesling, which all makes perfect sense after you've tasted this blind for the first time. Grown organically by a Dolomites co-operative, it produces a rounded and citrus-tinged wine, with twists of flint and smoke and a savoury kick on the finish."