

## Pinot Grigio I Classici Cantina Lavis

Code

CANT210

The Pinot Grigio has been grown in Trentino for decades. The foothill and valley vineyards of Lavis and Gardolo, with their sandy loam soils of Avisio river deposits and alluvial sediments from the Adige, provide the perfect growing environment for Pinot Grigio

## Tasting Notes:

The wine possesses an intense golden yellow colour, with a warm, inviting bouquet rich in scents of ripe fruits and honey. It has a distinctive rich minerality, with a long and fruity aftertaste.





Specification	
Vinification	Manual harvesting in mid September, soft pressing, static decantation of the must, fermentation at controlled temperatures in stainless steel tanks, ageing on the lees for approximately 5/6 months before bottling.
ABV	12.5%
Size	75cl
Drinking Window	Drinking now
Country	Italy
Region	Trentino
Туре	White Wine
Grapes	Pinot Grigio
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
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	Excellent with sea crustacean, grilled sword fish and fresh dairy products.
Press Comments	Wine Merchant Top 100, Highly Commended, 2025.