



CACHET WINE

Marzemino I Classici, Cantina Lavis

Code CANT265

Marzemino is a red grape native to Trentino and is not to be missed. This wine is fruity, velvety and delicately fragranced.

Tasting Notes:

Bright ruby red with a vivid purple hue in the glass. On the nose a bouquet of concentrated woodland fruit coupled with violet. Fruit forward on the palate, lots of blackberries and red currant with a refined tannic structure. A balanced wine with a good finish.





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Specification

Vinification Cultivation happens in Rovereto and Mori at south-east and south-west exposure with an altitude of 240m ASL. The soil composition has alluvial sandy loam sediments. Vines are trained on Guyot and simple Trentino pergola at a density of 5,000 vines a hectare. Manual harvesting happens in early October, followed by fermentation at controlled temperatures in stainless steel tanks. Malolactic fermentation occurs in fiberglass reinforced concrete tanks as well as ageing on the lees for approximately 5/6 months. This is done partly in fiberglass reinforced concrete tanks and partly in barrels that have been used once before.

ABV 12.5%

Size 75cl

Drinking Window Drink now

Country Italy

Region Trentino

Type Red Wine

Grapes Marzemino

Genres Practising Organic, Vegan, Vegetarian

Vintage 2022

Body Soft, fruity and smooth

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 Drink with polenta and mushrooms or steak tartar.