CACHET WINE

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.

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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
Type	White Wine
Grapes	Pinot Grigio
Vintage	2025
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	Highly Commended Wine Merchant Top 100, 2026: "Very perfumed and lively; fruit-driven and a touch of blossom." Brian Elliott, Midweek Wines, 2026: "Despite their flowery (sometimes blowsy) ripeness, many warm climate pinot grigios lack crucial acidity. In contrast, this Trentino version delivers serious, wellstructured, Alpine-fresh wine but, inevitably, at slightly more money. Light yellow in colour with orchard blossom aromas, it brings us crunchy apple, ripe pear and subtle apricot flavours coupled with zesty acidity and a textured body containing a freshness that (fancifully) makes me think of mountain stream pebbles." Wine Merchant Top 100, Highly Commended, 2025.