



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Lagrein Greggi Le Selezioni, Cantina Lavis

Usual Price	£19.19
Discount Price (inc. VAT)	£14.89
Code	CANT270

An elegant wine expressing the unique terrain of the Avisio Hills. Sophisticated in style, with a harmonious balance of fruit and fragrance.

Tasting Notes:

Dark and intense ruby colour. Fragrant and fruity on the nose, with blueberry, black cherry and cassis. On the palate black and red cherry with a subtle hint of ink balancing the fruit. Full bodied and juicy with good structure leading to a long and persistent finish.





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Specification

Vinification

The vines are planted on the Hills of Pressano and Storni with western exposure at an average altitude of 300-350. The vineyards vary from plantings on the highest slopes, often terraced with stone walls with shallow nutrient rich soils. To grapes grown on the Werfen Vineyard on red siltstone, loamy clayey soil; deep, well drained with an excellent capacity for water retention but less rich in nutrients. All grapes are hand-picked early October before careful selection takes place. Grapes from different vineyards are harvested and vinified together using traditional maceration. Light pumping over and delicate pumping down are used as extraction techniques. Some of the juice is matured in small French oak barrels and the rest in larger wooden barrels. Bottling of the wine varies but is at least 30 months after harvest and spends another 6 months in bottle before release.

ABV

13.5%

Size

75cl

Drinking Window

Drink now

Country

Italy

Region

Trentino

Type

Red Wine

Grapes

Lagrein

Genres

Practising Organic, Vegan, Vegetarian

Vintage

2020

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 Herb crusted Lamb rack or a hearty stew