

# ETHICAWINES

earth, heart, hands.



## Cantina Lavis

Nosiola  
Trentino DOC

### REGION

Trentino

### VARIETY

Nosiola. Vineyards are located in Lavis, Pressano, Sorni and low Valle di Cembra.

Harvest: Hand-harvest in early-September.

Exposure and altitude: South, South-West; 400 m ASL

Soil composition: Both of siltstone origin, generally deep and fertile; and of porphyric origin, loose, not-deep.

Cultivation method: Simple Trentino pergola. 4,500 vines/hectare

Vinification: Manual harvesting in early October; soft pressing in controlled atmosphere; static decantation of the must; fermentation at controlled temperature (18°C) in stainless steel tanks; ageing on the lees for about 5/6 months before bottling.



### TASTING NOTES

A light straw-yellow colour with pastel green hues, Nosiola wine has flowery notes evoking rose petals, litchis and jasmine, which blend with an unexpected note of wild hazelnut. Full-bodied and persistent on the palate, this wine has a well-balanced acidity.