

CANTINA DI LA-LAVIS CHARDONNAY 2020/\$13.99



DESCRIPTION

The winery bears in its name and logo its link with the territory and its ancient winemaking tradition: The name, which is the same as the town in which it is located, originates from the Avisio stream that descends from the peaks with the impetuosity characteristic of nature of this splendid and daring natural scenery, well represented by the Latin *Vis*, synonym for strength, contained in it.

The logo takes its cue from a decorative element that has always been present in the company and has a highly symbolic value: a wooden bas-relief celebrating the foundation of the winery in 1948 and representing the shields of the municipalities of Lavis, Giovo and Meano, the very first protagonists of the birth of the association. A timeless and very strong brand that focuses on the winery and its founding values: cooperation, its history, its link with the territory.

The La-Vis wine cooperative traces its origins back to 1850 when the Cembran family built the first nucleus of its current production facility. It was then officially founded after the war, in 1948, by 14 enterprising winemakers and grew and strengthened year after year, also through the acquisition of other production companies, such as the merger with the South Tyrolean cooperative of Salorno in 1969 and the merger with Valle di Cembra Cantina di Montagna in 2003.

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Chardonnay is a grape of French origin, introduced over a hundred years ago in the Lavis and Pressano vineyards of Trentino, Italy. Manual harvesting in early September, soft pressing,

static decantation of the must, fermentation at a controlled temperature of 20° C in stainless steel tanks, ageing on the lees for approximately 5/6 months before bottling.

Tasting Notes

Nose:

Pale yellow in colour with traces of green, it has a pleasing bouquet and fruity notes of Golden apple and pineapple.

Palate:

An aromatic sipper, full-bodied and tangy, with Golden apple and pineapple notes. The flavor is full and well balanced.

Pairing:

Great with shrimp, ricotta ravioli and spinach or fish-based risotto.

Winery Website: [La Vis Winery \(la-vis.com\)](http://la-vis.com)

Trentino D.O.C., Italy

