



HOUSE OF TOWNEND

Lagrein Greggii 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