



HOUSE OF TOWNEND

Pinot Grigio I Classici Cantina Lavis

| | |
|--------------|---------|
| Price | £14.29 |
| 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.





HOUSE OF TOWNEND

| 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 | 2024 |
| 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 | Wine Merchant Top 100, Highly Commended, 2025. |