HOUSE OF TOWNEND

# Pinot Nero I Classici Cantina Lavis

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| **Price** | £14.49 |
| **Code** | CANT225 |

The Pinot Nero grape, of French origin, enjoys an ideal habitat in various areas of Trentino. Grown mainly in the foothill vineyards of Lavis and Giovo, it reaches full maturity only after a long period on the vine.

**Tasting Notes:**

Light ruby red in colour, the wine has an intense bouquet with hints of sweet and marasca cherry, and a pleasant and characteristic lingering aroma of forest fruits. It is delicate and fruity, with dense, silky tannins that deliver a full and agreeably lasting taste.



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| Specification | |
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| **Vinification** | Manual harvesting in the last week of September, fermentation at controlled temperatures in stainless steel tanks, ageing in French oak barrels for approximately 5/6 months before bottling. |
| **ABV** | 12.5% |
| **Size** | 75cl |
| **Drinking Window** | Drinking now |
| **Country** | Italy |
| **Region** | Trentino |
| **Type** | Red Wine |
| **Grapes** | Pinot Nero |
| **Vintage** | 2024 |
| **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** | Risotto with porcini |
| **Press Comments** | Highly Commended Wine Merchant Top 100, 2026: "Redcurrant fruit; relatively rich style of Pinot – useful alternative to New Zealand." Silver Medal: Global Pinot Noir Masters 2025. |