Cantina Lavis Nosiola

Description:
Cantina Lavis Nosiola is a dry white from Trentino in northern Italy, made from 100% Nosiola, a local grape variety rarely seen outside the region. It has delicate floral aromas alongside fresh fruit, with a distinctive hint of hazelnut. The palate is rounded and persistent, balanced by fresh acidity, making this a little more characterful than many straightforward northern Italian whites. Fermentation takes place in stainless steel, followed by five to six months ageing on the lees, adding texture without masking the grape's character.

Tasting notes:
Rose Petal, Jasmine, Lychee, Hazelnut, Green Apple, Citrus, Fresh Acidity

Allergens:
Contains sulphites.

Dish Pairing:
- Grilled fish
- Prawns and shellfish
- Asparagus and clam risotto
- Grilled vegetables

Talking Point:
Nosiola is considered Trentino's only native white grape variety. Its name is thought to be linked to *nosèla*, the local dialect word for hazelnut, a flavour often found in the finished wine. The grape has traditionally been grown on the hills around Pressano and the lower Cembra Valley, where vineyards sit at around 400 metres above sea level. Cantina Lavis is a cooperative that has worked to preserve and promote local varieties alongside more widely planted international grapes.