

Bollini Pinot Grigio Trentino DOC



GRAPE VARIETY: 100% Pinot Grigio

MAXIMUM YIELD: 110 quintals/
hectare of which 68% may produce
wine (+68 hl/ha; 305 cases/acre)

MINIMUM ALCOHOL: 11% VOL

TOTAL ACIDITY: 4.5%



The Trentino zone lies within Trentino-Alto Adige, Italy's northernmost wine producing region. Trentino, a sub-zone of the southern Valdadige appellation, is comprised of several non-contiguous vineyard areas running north and south parallel to the Adige River. Their hillside exposition, stony, alluvial soils and cool, dry highland climate converge to produce ideal conditions for aromatic white vine varieties, such as Chardonnay and Pinot Grigio, resulting in a crisply defined, fruity style.

The Pinot Grigio grape, a variety with dusky purple skin and white pulp, was the result of a genetic color mutation of the noble Pinot Nero, or Pinot Noir, variety. Like its relative, the Pinot Grigio may be vinified as a rosé (but not as a red) wine if left in brief contact with the skins during fermentation. The cool, even climate of Trentino is particularly well-suited to the Pinot Grigio variety, lending it a characteristic personality and especially fragrant, perfumed bouquet.

Bollini Pinot Grigio is produced at vinification facilities near the city of Trento from hand picked grapes grown in superbly exposed, meticulously cultivated hillside vineyards.

Styled according to the specifications of Neil Empson, the wine is crafted by winemakers trained at the nearby Istituto Agrario Provinciale di San Michele all'Adige, renowned for its oenological research. Production begins with an immediate pressing of the fruit followed by a cold settling of the must for 48 to 60 hours. Vinification is carried out in temperature-controlled stainless steel tanks at 18° to 20°C (65° to 68°F) for 20 to 25 days to preserve the fresh, varietal character of the fruit, followed by a full malolactic fermentation. A fining and sterile filtering precede bottling. Bollini Pinot Grigio is styled to show intense varietal aromas, with an especially fragrant, perfumed bouquet, elegant, delicately focused white fruit flavors and a slightly flinty quality on the palate. The texture is crisp and clean in the mouth, with superb acid balance and a subtle nuttiness on the finish. The fresh, refined style is ideal for frequent, casual consumption.

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Bollini Pinot Grigio Friuli Grave DOC

Reserve Selection



GRAPE VARIETY: 100% Pinot Grigio

MAXIMUM YIELD: 120 quintals/
hectare of which 70% may produce
wine (+70 hl/ha; 315 cases/acre)

MINIMUM ALCOHOL: 10.5% VOL

TOTAL ACIDITY: 6%



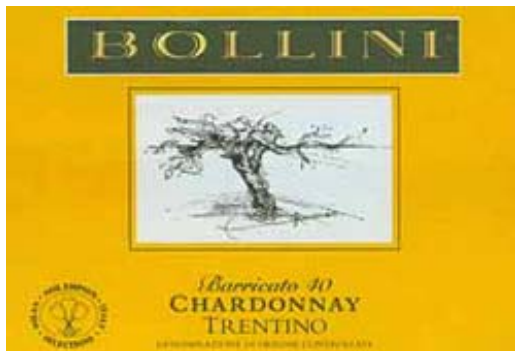
Friuli-Venezia-Giulia, bordering Yugoslavia in Italy's far northeast corner along the northern Adriatic coast, is one of the country's most technologically sophisticated and quality oriented regions. The zone is characterized by heavy gravel, hence the name "Grave", deposited by the passage of prehistoric glaciers and high in fossil content. These calcium-rich soils, exposed southward to the Adriatic winds, produce finely-structured wines of fresh fragrance, crisp fruit, lively vitality and clean varietal character. The Pinot Grigio grape, a variety with dusky purple skin and white pulp, was the result of a genetic color mutation of the noble Pinot Nero, or Pinot Noir, variety. Like its relative, the Pinot Grigio may be vinified as a rose (but not as a red) wine if left in brief contact with the skins during fermentation. The soils of Grave del Friuli, to which it is particularly well-suited, lend it a unique and unmistakably characteristic personality when vinified as a white wine. Though Chardonnay, Pinot Bianco and Sauvignon Blanc are now increasingly cultivated, Pinot Grigio from Grave del Friuli defined the style and led the popularization of northern Italian white wines.

Bollini Reserve Selection Pinot Grigio is pure, 100 percent varietal produced from a choice single vineyard of characteristic gravelly alluvial soil. Neil Empson has been sourcing wine and fruit from this parcel for many years and believes it to be one of the truly outstanding Pinot Grigio vineyards of northern Italy. He oversees all aspects of production and vinification with consulting oenologist Francesco Visentin. The vines are pruned to produce a restricted yield of between 60 and 75 percent of the legal maximum with exceptionally high extract and concentration. A cold fermentation 18° to 20°C (65° to 68°F), with no malolactic fermentation and extended lees contact, results in a brilliant, light-golden wine with a fresh, fruity nose reflecting nuances of dried fruit and hay with bottle age. The palate is dry and lively, and high in extract due to the low yield. Bollini Pinot Grigio Reserve Selection rewards the consumer after a few years' bottle age by developing a luminous, golden color and superb honeyed aspect on the palate.

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Bollini Chardonnay Trentino DOC

Barricato 40



GRAPE VARIETY: 100% Chardonnay

MAXIMUM YIELD: 110 quintals/ hectare of which 68% may produce wine (+68 hl/ha; 305 cases/acre)

MINIMUM ALCOHOL: 11% VOL

TOTAL ACIDITY: 5%

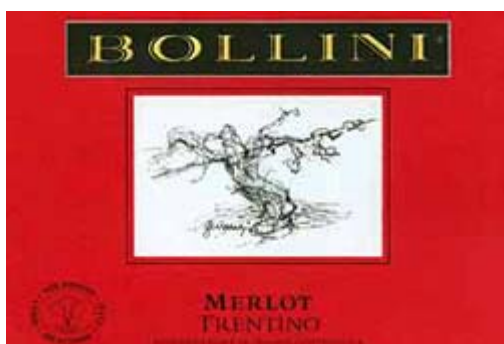


The Trentino zone lies within Trentino-Alto Adige, Italy's northernmost wine producing region. Trentino, a sub-zone of the southern Valdadige appellation, is comprised of several non-contiguous vineyard areas running north and south parallel to the Adige River. Their hillside exposition, stony, alluvial soils and cool, dry highland climate converge to produce ideal conditions for aromatic white vine varieties, such as Chardonnay and Pinot Grigio, resulting in a crisply defined, fruity style. Planted in Italy since the turn of the century, the Chardonnay vine remained confused with the Pinot Bianco and consequently mislabeled or outright neglected for nearly 70 years. Italian Chardonnay in its own right is thus a relatively new phenomenon, produced in a style completely distinct from that of Burgundy or California, often without any wood contact at all.

Neil Empson was the first to export Chardonnay from Italy in the mid-1970s. Initially slow, Italian Chardonnay imports have soared since the 1981 vintage when Bollini Chardonnay was introduced to the United States.

It is styled to Neil Empson's specifications. Grapes are hand-picked. De-stemmed and placed in stainless steel tanks for a few hours' cold maceration at 12 to 13 degrees C (54 to 56 F). The grapes are then soft-pressed and the must enzymatically clarified. Vinification is initiated with selected yeasts, with 85 percent of the cuvée fermented in temperature-controlled stainless steel tanks at 16 to 17 degrees C (61 to 63F), and 15 percent in new French oak barriques of 228 litres, both over a period of approximately 15 days. After fermentation, the stainless steel cuvée is racked, and 30 percent of this undergoes malolactic fermentation, with both parts kept on the lees at low temperature until blending. The barrique fermented cuvée is kept on the gross lees until malolactic fermentation is completed, with constant bâtonnage to enhance complexity; one racking takes place just before blending. In late February or March, the final blend is assembled. The style of Bollini Chardonnay is balanced and fresh, with intense varietal character and refined spice and vanilla notes both on the nose and on the palate. The texture is delicate yet ample, with crisp, refined tropical and white fruit flavors which carry into long finish marked by slightly toasty nuances.

Bollini Merlot Trentino, D.O.C.



GRAPE VARIETY: 100% Merlot

MAXIMUM YIELD: 110 quintals/
hectare of which 68% may produce
wine (+68 hl/ha; 305 cases/acre)

MINIMUM ALCOHOL: 11% VOL

TOTAL ACIDITY: 5%



The Trentino zone lies within the Trentino-Alto Adige, Italy's northernmost wine region. These cool, dry highland vineyards are thus ideally suited to producing clean, elegant and aromatic wines of great charm. The Merlot variety's plump, luscious fruit richness, soft tannins and earthy forwardness gain an extra measure of elegance in Trentino's cool climate, where it thrives in areas of clay soils. When the harvest takes place at the optimum time, the resulting wine is excellently balanced between plump, full fruit and sustaining acidity with a firm but gentle structure.

Bollini Merlot is produced at vinification facilities near the city of Trento from superbly exposed, meticulously cultivated hillside vineyards.

Styled according to the specifications of Neil Empson, the wine is crafted by winemakers trained at the nearby Istituto Agrario Provinciale di San Michele all'Adige, renown for its oenological research. Hand harvested grapes are destemmed and crushed, and vinification is carried out in temperature controlled stainless steel tanks and followed by approximately 12 to 15 months' aging in large Slavonian oak casks, depending on the vintage.

Bollini Merlot is styled to show the fresh, pure varietal character of the fruit, with an especially fragrant, aromatically perfumed bouquet. The palate is crisp, fresh and silky, with black fruit flavors, excellent balance and a texture of medium body. Subtle earthy, herbal notes supported by integrated tannins carry into the finish, make this wine an ideal choice for frequent, casual consumption.

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Bollini Pinot Noir Trentino DOC

Reserve Selection



GRAPE VARIETY: 100% Pinot Nero (i.e. Pinot Noir)

MAXIMUM YIELD: 90 quintals/hectare (3.6 tons per acre)

MINIMUM ALCOHOL: 13% VOL

TOTAL ACIDITY: 5%



The Trentino zone lies within Trentino-Alto Adige, Italy's northernmost wine region. These cool, dry highland vineyards are ideally suited to producing clean, elegant and aromatic wines of great charm.

This pure Pinot Noir varietal hails from various hillside vineyards, all close to each other and located east of Trento (districts of Mesiano, Meano, Povo) at an altitude of approximately 1,150-1,480 feet (350-450 meters) above sea level, with southwesterly exposure. Soil types are quite heterogeneous: some plots are gravelly-calcareous; others have a higher percentage of clay.

The vines themselves are all around 20 years old and planted with a density of 5,000 vines per hectare (Guyot training), i.e. 2,025 per acre, and 4,500 per hectare (pergola training), i.e. 1,821 per acre.

Harvest takes place around September 15th, even though lately, the trend has been for an earlier maturation. Fruit is handpicked in small wooden boxes holding 15 kilos each (33 pounds). It is de-stalked, albeit not entirely, then macerated on the skins for about 48-60 hours, previous to being inoculated with select yeast strains for alcoholic fermentation. Fermentation is at a controlled temperature between 22 and 24 degrees Celsius (71.6-75.2° Fahrenheit). Gentle pumpovers are employed for color and tannin extraction, instead of the traditional repressing of must over the grape dregs. In this manner, greater elegance, delicacy and typicalness are achieved. After racking, only the free-run is employed, and immediately placed in French oak barriques (225 liters in size), where it undergoes malolactic fermentation previous to maturation *sur lie*, with weekly *bâtonnages*. Finally, the wine is poured off several times so as to obtain a limpid product by decantation rather than filtration. In fact, this Reserve Selection is unfiltered. Bottling occurs after about 12 months' *élevage* in oak barriques and another 6 months in stainless steel so as to orchestrate and amalgamate the various barriques.

Tasting Notes: Light ruby red in color, with a bouquet of cherries, marasca and spice. On the palate, elegant fruit, well integrated with spicy notes from the wood, and sweet toasted nuances. Good persistence, medium body, distinct elegance and finesse.