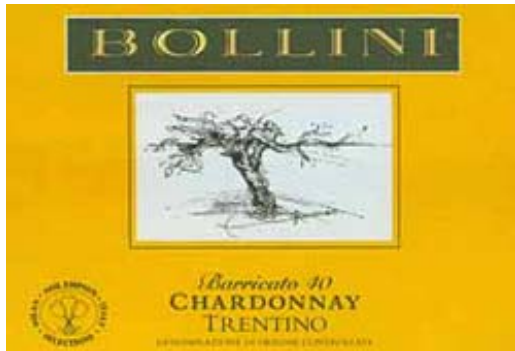


Bollini Chardonnay Trentino DOC

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.