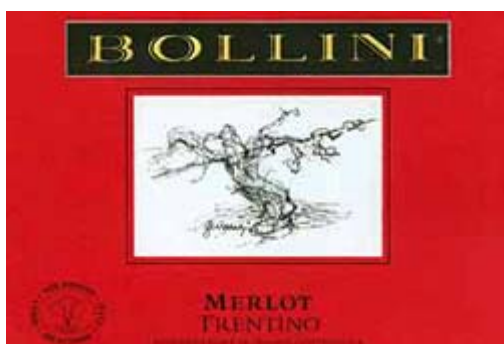


Bollini Merlot Trentino, D.O.C.



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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