

# 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.

**[info@bolliniwines.com](mailto:info@bolliniwines.com)**