

# 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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