

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.