

# BOLLINI

## Natura e Passione



Mother Nature has her favorite places. Special places where man and landscape are in ideal harmony. Neil & Maria Empson have chosen just such rare terroirs for their own Bollini range: premier appellations in northeastern Italy. Millions of years ago, melting glaciers wove diverse minerals into these alpine foothills, endowing them with the elixir of life. Its magic endures to this day firmly rooted in the soil, captured in the fruits of the vineyard. Bollini is about nature and passion. Its story began in 1979, when Neil & Maria created the range as an expression of their love and respect for fine Italian viticulture. Excellence and consistency at highly accessible price points: this was and remains the Bollini mission.

It's a personal mission, a personal quest, which the Empsons share with people as unique as these extraordinary regions. The Bollini team cares. The oenologists, the cellarmasters, the harvesters, all partake of a vision an ardent adventure into the art of quality winemaking. The human factor makes the difference - for as a great poet once put it, passion is "Nature's second sun."



**The Artist's Touch...** "Grape vines are living creatures, their gnarled and twisted tendrils testimony to their struggle with the elements. Ironically, the more they suffer, the better are the wines produced..."

Each plant has its own personality, its own story to tell. As an artist, I have interpreted these diverse stories in a series of individual vines to grace each Bollini varietal.

**Maria Gemma Empson**

## Bollini wines



### **Pinot Grigio Trentino DOC**

Unique microclimate and morainic, alluvial soil endow this varietal with intrinsic traits seldom achieved: pear, flinty and mineral notes, creamy texture. The grapes are vinified and aged in stainless steel, but to ensure further complexity and depth, the wine initially goes through bâtonnage on the skins for 4-5 months. A loyal Pinot Grigio with a friendly price.



### **Pinot Grigio Friuli Grave DOC Reserve Selection**

The mineral-rich stones (*grave*) deposited by melting glaciers millennia ago, elicit this popular variety's noblest traits. The rocky, difficult terrain causes the vines to suffer, rendering small crops of highly concentrated fruit, laden with pear, spice and character in a creamy, lush style. Will age well for several years, matching a broad variety of foods such as salmon, white meats, Asian cuisine.



### **Chardonnay Trentino "Barricato 40" DOC**

The perfect "*Chardonnay for Every Day*"! Once the grape are soft-pressed, 40% of the juice is drawn off and fermented in barriques for 4-5 months (hence the name "*Barricato 40*"), then reunited with the stainless steel-fermented portion. Its intriguing touch of oak is ideally integrated with fruity, fresh aromas. Versatile, food-friendly, exceptional value.



### **Merlot Trentino DOC**

The vineyards' ideal exposure and soil components yield a varietal capturing fleshy, fragrant flavors of wild berries, integrated with subtle spice and a mellow medium body. After fermentation (and full malolactic), 70% of the wine is drawn off and aged in French and American oak barrels ranging from 225 to 2000 liters, for 12-15 months.



### **Pinot Noir Trentino DOC Reserve Selection**

This unfiltered wine (*Pinot Nero to Italians*), from high, southeasterly exposed vineyards is fermented in stainless steel and conducts malolactic fermentation in French barriques, where it also ages for 15-18 months. Its medium body, sweet tannins and elegant harmony all come together with typical spice and wild cherry flavors that make this wine the *cognoscenti's* choice.

