

Italian Market Only

Pinot Grigio Trentino DOC

Neil and Maria Empson created Bollini to fill a gap in the market for quality wines from the Alpine foothills of Friuli and Trentino in 1979. Their goal was to showcase the excellence and consistency of international varieties grown in Italy's cool northeastern regions, while keeping the prices affordable. Choice hillside locations, ideal day/night temperature swings, good ventilation and the complexity and minerality that come from the soil, all contribute to achieving concentrated, highly extracted fruit. The grapes for this Pinot Grigio thrive in hillside vineyards set against the breathtaking mountains of the Dolomites. Crisp, fresh mountain air, soils full of minerals and diurnal temperature ranges contribute to making for a unique wine. When Neil Empson first set out to make this wine, he aimed for a highly extracted, concentrated wine with more complexity. Because of this, the wine rests on its lees for a long period of time.

Most recent awards

JAMES SUCKLING: 88/100

LUCA MARONI: 91/100

WINE ENTHUSIAST: 87/100

Winemaking and Aging

Grape Varieties:	100% Pinot Grigio
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected
Fermentation temperature:	14-16 °C (57.2-60.8° F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	150 hL
Bottling period:	Spring
Aging before bottling:	4-5 months on its fine lees
Aging in bottle:	A few weeks
Closure:	Diam or screw-cap

Vineyard

Vineyard location:	Trentino, near the Adige River
Soil composition:	Stony, alluvial soil
Vine training:	Pergola and Guyot
Altitude:	200 - 400 meters (656-1,312 feet) above sea level

Vine density:	4,000-5,000 vines per hectare
Yield:	85 hl
Exposure:	South/southeastern
Age of vines:	15 - 25 year and older
Time of harvest:	Early September
First vintage of this wine:	1981
Total yearly production (in bottles):	240,000

Tasting Notes and Food Pairing

Tasting notes:	Straw yellow in color, clean and delicate nose, with aromas of acacia flowers and pear as well as light mineral notes. The fresh, natural acidity supports the wine’s aromatic richness, confirmed on its elegantly structured, smooth, round and persistent palate. A crisp, defined, fruity style.
Serving temperature:	Best served at 10-12 °C (50- 53.6 °F).
Food pairings:	Ideal with fish, white meat, soup, pasta and risotto as well as cold cuts.
Aging potential:	Best to enjoy the freshness in its youth, but keeps well for a couple of years.
Alcohol:	Alcohol cont. by volume: 13%;
Winemaker:	Franco Bernabei & Neil Empson

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