



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.

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## Most recent awards

**JAMES SUCKLING:** 88/100

**LUCA MARONI:** 91/100



## 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

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|----------------------|--|
| 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  |