

Italian Market Only

Pinot Nero Riserva 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.

Most recent awards

JAMES SUCKLING: 90/100

Winemaking and Aging

Grape Varieties:	100% Pinot Nero
Fermentation temperature:	between 22 and 24 °C.
Malolactic fermentation:	Yes
Aging containers:	French oak barriques
Aging before bottling:	6 months in stainless steel
Aging in bottle:	8-12 months
Closure:	Natural Cork

Vineyard

Vineyard location:	East of Trento
Soil composition:	Varies from gravelly calcareous to clayey calcareous
Altitude:	350 - 450 meters above sea level
Exposure:	Southwestern
Age of vines:	Average of 20 years old

Tasting Notes and Food Pairing

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
Serving temperature:	18-20°C

Food pairings:	Ideal with red meat dishes, flavorful entrées and seasoned cheese
Alcohol:	13%

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