



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

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| 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

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| 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

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| 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 |

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