

# CA' MONTINI PINOT GRIGIO TERRE DI VALFREDDA



# Selection of the vineuard

Using fruit sourced from one of the most highly-prized vineyards in Ala, Enoltalia has set about to create a premium Pinot Grigio that truly showcases the quality and winemaking history of Trentino. Owned by three historic families in the region, the vineyard is made up of three small plots that form a cone shape an that the locals inthe area call "Valfredda" or cold valley.

Planted in 1990, the "Terre di Valfredda" vineyard share the same soil type and are naturally protected from the elements by the surrounding mountainside. The vineyard's "Pergola Trentina" trellising system and perfect East-West exposure ensure that conditions are ideal for the ripening of Pinot Grigio. Visible from the old road that connects Verona with Trentino, the 30 hectares (74 acres) of picturesque vineyards are still to this day meticulously managed by local families and still harvested by hand.







# In the vineuara

In the vineyard the viticultural team at Enoitalia work with the local farmers to create the perfect balance between perfume and structure, from the selection of the buds to the thinning of the fruit. For this reason each site of "Terre di Valfredda" vineyard is worked in a different way but with the same main objective, to create a wine with the best characteristics "Valfredda" has to offer.

## Vinification

The entire vinification process was carefully supervised under the direction of internationally acclaimed winemaker Riccardo Cotarella and his technical staff. Cotarella was particularly excited with the challenge of creating a world class Pinot Grigio from Trentino and by the extraordinary potential of "Terre di Valfredda". With Riccardo Cotarella at the helm of the new Ca' Montini Pinot Grigio, Enoitalia firmly believes that his involvement will further attest that this meticulous site selection and world-class winemaking can produce prestigious wines of authenticity and quality from this region.

## Riccardo Cotarello



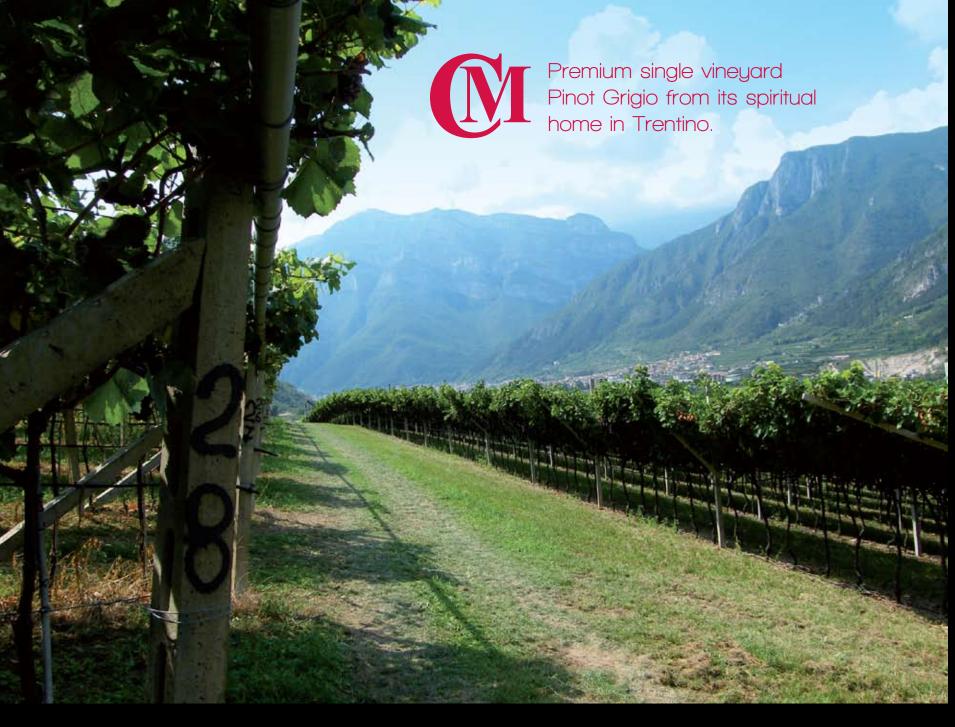
Born in Monterubiaglio in 1948 and graduating from Conegliano University in 1968, Riccardo Cotarella is one of Italy's most successful oenologists and winemakers. He has been named Winemaker of the year by Wine Enthusiast (2001), Best Italian winemaker by Gambero Rosso (2001), Best Italian wine maker by Italian Association of Sommeliers (2002) and "one of the best in Italian winemaking" (Wine Spectator).

The influential wine writer Robert Parker Jr. (Wine Advocate) has even named him "one of the most influential wine personalities in the world". He is the founder and President of Riccardo Cotarella srl, an oenoligical and wine making consulting company as well as the acclaimed Azienda Agricola Falesco srl, which he started with his brother Renzo in 1979.

Since 2000, Ricardo Cotarella has also been named Professor of Oenology and Viticulture at the University of Viterbo and holds seminars all over the world in places such as Atlanta, Paris, Dubai, Tokyo, and Singapore.



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