

CA' MONTINI
PINOT GRIGIO
TRENTINO
Denominazione Di Origine Controllata
Terre di Valfredda
Winemaker's Comments

The climatic conditions of the 2010 growing season were excellent in Valfredda for our Pinot Grigio vines.

Harvest came earlier than usual and the high temperatures and sufficient rains extremely favoured the growth of our grapes clusters and berries.

Splendid vineyards with impeccable exposure guaranteed a perfect and balanced maturation of the pinot grigio grapes with a great balance between sugar and acidity. The excellent temperature variations between daytime highs and cool nightly alpine breezes favoured the formation of fine flavours and distinct varietal character.

These grapes were carefully selected first through thinning in the vineyard and then in the cellar.

Immediately after hand harvesting, we gently pressed the whole clusters in order to capture the fresh fruit character and natural acidity.

The juice conducted a cool fermentation with indigenous yeast's and a preventive cold-maceration helped integrate flavors and increase complexity giving the wine elegant expressions.

Details

Location	Provincia di Trento, Valle dell'Adige
Characteristics of the vineyards	Hillside
Grape variety	Pinot Grigio
Year of planting	1998
Vineyards altitude	200 - 250 m / 560 - 700 ft. Asl
Exposure	South - West
Soil features	Medium texture, slightly alkaline, calcareous
Active calcareous content	10%

Training system and planting density

Type of training	Pergola Trentina
Density per hectare	3.500 vines/hectare
Average age of vines	10 years
Bud density	80.000/ha
Yield per hectare	8 tons/ha

Time and harvest methods

Date	Beginning of September
Harvest method	Hands harvest

Vinification

Pressing	Soft pressing
Duration of maceration	Cold maceration (4 hours)
Fermentation temperature	13°C / 55.4°F
Malolactic fermentation	No

Analytical Data

ALCOHOL CONTENT	TOTAL ACIDITY	PH	DRY EXTRACT
12,9	5,70	3,41	22,70