



Pinot Grigio Vigneti delle Dolomiti IGT

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.

Wine exported to: Switzerland, Hong Kong, Bermuda, United Kingdom, Canada, USA, Norway, Holland, Singapore, Japan, Ireland, Serbia, Australia, Barbados, Austria, Paraguay

Most recent awards

LUCA MARONI: 91

Winemaking and Aging

Grape Varieties:	100% Pinot Grigio
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected
Fermentation temperature:	16 °C (60.8 °F)
Length of maceration:	None
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	150 hL
Container age:	no
Bottling period:	Spring
Aging before bottling:	4-5 months on its fine lees
Aging in bottle:	A few weeks
Closure:	Diam/screw cap



Organic: No

Vineyard location: Trentino, near the Adige River

Soil composition: Stony, alluvial soil

Pergola and Guyot Vine training:

200 - 400 meters (656-1,312 feet) above sea level Altitude:

3,000 vines per hectare Vine density:

Yield: 85 HL

South/southeastern Exposure:

15 - 25 year and older Age of vines:

Time of harvest: Early September

First vintage of this wine: 1981

240,000 Total yearly production (in bottles):



Tasting Notes and Food Pairings

Straw yellow in color, clean and delicate nose, with Tasting notes:

> 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).

Ideal with fish, white meat, soup, pasta and risotto Food pairings:

as well as cold cuts.

Aging potential: Best to enjoy the freshness in its youth, but keeps

well for a couple of years.

Alcohol cont. by volume: 13%; Alcohol:

Winemaker: The Empson Family