

CA' MONTINI

Ca' Montini Single Vineyard Pinot Grigio Terre Di Valfredda Trentino

Ca' Montini is single vineyard premium Pinot Grigio DOC crafted to showcase the quality and winemaking history of Trentino. The wine is crafted with fruit grown in the highly prized Terre Di Valfredda vineyard, named after the small valley in which it lies known by the locals as Valfredda or "Cold Valley". The ideal conditions for ripening Pinot Grigio are provided by the surrounding mountains and perfect east/west exposure of the vineyard. The Ca' Montini project was conceived under the direction of acclaimed award winning winemaker Riccardo Cotarella and his technical staff to demonstrate that with discerning site selection, vineyard management and winemaking Trentino can produce prestigious wines of authenticity and excellence.

Wine Notes

Ca' Montini is a welcome surprise from the innocuous and uninteresting Pinot Grigio often found in the mainstream market. The wine is lemony fresh and breezy on the nose, with aromas of wet stone, apricot, pear, and Maraschino cherry. Bone-dry and mineral-laden on the palate, it presents fresh squeezed lemon juice with just a hint of green apple skin.

Menu Pairings

The structure and elegance of the wine allow it to pair well with a variety of dishes including fish, white meats, soups, pasta and risotto. Excellent with typical Pinot Grigio pairings, this wine is also able to stand up to dishes with dense sauces and egg bases making it the Perfect Steakhouse White.

Varietal Mix

100% Pinot Grigio

Area of Production

Ala (Trentino, Valle del Adige)

Alcohol Content

12.5%

Dry Extract

22.7

pH

3.41

Acidity

5.7 g/l

Winemaking

Hand harvested grapes are soft pressed and undergo cold maceration with no malolactic fermentation.

