

## Vin dei Molini

IGT – VINEYARDS OF THE DOLOMITES

The colour is light ruby, coral.

The bouquet is very delicate, gently aromatic. In some ways it is reminiscent of white Sauvignon with very pleasant sensations of elderberry and blackcurrant.

Given the dry fresh and sapid taste, pleasantly sharp.

It is particularly suitable for seafood and Italian appetizers, seafood (excellent with oysters and truffles), pasta dishes and risotto, roasts and white meat sauces.

**Vineyard location:** Faedo in the locality of Molini at 500 meters above sea level with south / west exposure, somewhat ventilated position due to the influence of the "Ora" del Garda (wind that originates from the nearby large lake).

**Training system:** "pergoletta trentina aperta" with a vine density of 6500 per hectare.

**Soil:** as regards geomorphological Faedo is located between the Permian formation of the porphyritic platform (volcanic rock) and the Werfenian deposits of sandstones, siltstones, marls, limestones and dolomite.

The soil is changeable in the depth from 30 to 100 cm, it is muddy calcareous type and rests on a marly conglomerate.

**Grape varieties:** Rotberger, that is a cross between Schiava and Riesling Renano.

**Winemaking:** the grapes coming from the cold store (+5/6 ° C) are washed, de-stemmed, crushed and pumped into the press. After a cold maceration of 36/48 hours, it is pressed. The must, after decantation, is fermented by controlling the temperature to about 20 ° C.

After a pause of 2/3 months on its own yeasts, the wine passes to tartaric stabilization (cellar at 0 ° C) and protein if necessary (bentonite). Towards the end of April it is bottled.

**Hectare production** : 90 q.li.

**Alcohol:** 12,5 %.

**Life of wine:** 1 - 2 years.

**Type of bottle:** Bordeaux in cartons of 6 bottles.

