



Ca' Montini®

Established in the early 1700's in the heart of the Valpolicella area, this estate produces only the finest premium wines, keeping traditional skills in harmony with modern vinification techniques. Ca' Montini truly believes that winemaking is an art and their team of oenologists believe in creating with true aristocratic personalities. Their goal and on going mission is to make wines that bring out the true characteristics of the region from which they originate, wines that can bring out the characteristics of the soil, the climate and the true meaning of the grapes they are made from.



Wine making techniques:

Grapes: 100% Pinot Grigio

Soil: Limestone and Clay

Vinification: 12 days in stainless steel tanks

Average Age of Vines: 10-15 years

Alcohol Content: 12.5%

Region: Trentino

Organoleptic Information:

Color: Straw Yellow

Taste: Rich, Creamy layers of apple and citrus flavors that mingle with hints of almonds and hazelnut completely reflecting the characteristics of this region.

- Only the top Pinot Grigio grapes are selected from vineyards situated in the foothills of the Alps.
- Winds in the south of Trentino eliminate humidity and protect the grapes, which allows them to mature in a dry climate. At harvest, the grapes are hand-selected and carried in crates for crushing.
- The wine is fermented in temperature controlled stainless steel tanks to retain its fresh fruit flavor.

Our 2007 Pinot Grigio unfolds with rich layers of apple, peach and citrus flavors reflecting the characteristics of this region, where unique soils and the Alpine climate weave a certain magic in the Pinot Grigio grapes. The cool 2007 growing season helped achieve this array of natural flavors and provided ripe lush flavors and an excellent acid balance for vibrancy for wines.

After hand harvesting the grapes, we gently pressed the whole clusters to retain maximum bright fruit expression in the wine. The juice was cool-fermented and then aged on yeast in temperature controlled stainless steel tanks to integrate flavors. To retain the wine's fresh, crisp and aromatic character, we did not encourage malolactic fermentation.

All in all, our 2007 Pinot Grigio represents a precious gift from nature from this unique place and the rest comes from our love, our passion and our commitment to quality.

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