

Maso Cantanghel

PINOT GRIGIO TRENTINO DOC

TERROIR:

Trentino – two vineyards in the municipalities of Trento and Lavis (up to 300 m).
Loamy - sandy, coarse gravel soil with western exposure.

AGE OF THE VINES: approx 30 years

TRAINING SYSTEM: Pergola trentina semplice

GRAPE VARIETY: Pinot Grigio 100%

WINE MAKING METHOD:

Harvest by hand with collection in cases, after a thorough selection. Gentle pressing of the berries and fermented partly in stainless steel and partly in oak (20% of the wine, used barriques) at a constant temperature of 18 degrees. Maturation undergoes in contact with the lees. Further refined in bottle for other 2 months.

TASTING NOTES:

Pale yellow colour with some golden hues. A distinctive fruity bouquet with hints of ripen pear. Dry, savoury and well balanced.

FOOD MATCHING:

Fish, white meats, thick soups, egg-based dishes. Excellent as an aperitif. A well balanced and elegant wine, with a distinctive bouquet.

ALCOHOL: 13 %

STAIRING POTENTIAL: up to 5 years

SERVING TEMPERATURE: 10-12 °C | 50-53 °F



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SOTSÀS CUVÉE

VIGNETI DELLE DOLOMITI IGT

TERROIR:

Trentino – three vineyards Vigna Caselle (Cembra), Vigna Cantanghel (Civezzano) and Serro (Pergine Valsugana). Clayey-calcareous, porphyritic, sandy soil.

AGE OF THE VINES: approx 15 years

TRAINING SYSTEM: Guyot – yield 8000 kg/ha

GRAPE VARIETY: Chardonnay 40%, Pinot Bianco 40%, Sauvignon Blanc 20%

WINE MAKING METHOD:

Harvest by hand with collection in cases, after a thorough selection, about at the end of September or at the beginning of October, it depends on the climatic conditions of the vintage. Followed the softly pressing of the grapes. The fermentation take place partly in barriques and partly in oak barrels. The wine matures on the yeasts of fermentation till summer.

TASTING NOTES:

Depth vivid yellow color. The wine has a rich, complex and elegant Bouquet. Good combination between the fruity-flowery and vanilla-flavoured notes. Good structure and flavour, persistent in its complex aftertaste.

FOOD MATCHING:

Main courses of fish and shellfish. Second courses with lake-fish or sea-fish. Sheep's milk cheeses.

ALCOHOL: 13,50 %

STAIRING POTENTIAL: up to 10 years

SERVING TEMPERATURE: 10-12 °C | 50-53 °F



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VIGNA CASELLE GEWÜRZTRAMINER TRENTINO DOC

TERROIR:

Trentino – Vigna Caselle, hilly slopes of Cembra (500 m a.s.l.), along Avisio river, southern exposure. Clayey-porphyrific soil.

AGE OF THE VINES: approx 30 years

TRAINING SYSTEM: Guyot – yield 6,000 kg/ha

GRAPE VARIETY: Gewürztraminer o Traminer aromatico 100%

WINE MAKING METHOD:

Harvest by hand with collection in cases, after a thorough selection, in the last decades of September. Cold maceration followed by white grape wine-making process and alcoholic fermentation at supervised temperature. Ageing in stainless steel vats for 6 months. Further bottle refinement for about 3 months.

TASTING NOTES:

Pale yellow colour verging on golden.

Very fine and elegant wine brings out an intense aromatic and spicy bouquet. The balanced, warm, and soft taste reveals a good structure and long persistence.

FOOD MATCHING:

Main courses based on seafood and grilled shellfishes, pasta with vegetables, risotto and young cheeses. Excellent as aperitif. Ideal with Asian cuisine.

ALCOHOL: 14,00 %

STAIRING POTENTIAL: up to 10 years

SERVING TEMPERATURE: 10-12 °C | 50-53 °F



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SAUVIGNON BLANC TRENTINO DOC

TERROIR:

Trentino - hilly terrain slopes of Marzola (500 m a.s.l.), municipality of Trento.
Clay-limestone soil with south-west exposure.

AGE OF THE VINES: approx 20 years

TRAINING SYSTEM: Guyot – yield 8,000 kg/ha

GRAPE VARIETY: Sauvignon Blanc 100%

WINE MAKING METHOD:

Harvest by hand with collection in cases, after a thorough selection.
Maceration in a horizontal press for 4 hours followed by pressing and cleansing of the must through decantation. Supervised fermentation at 18°C in steel tanks. Ageing in stainless steel vats. Further bottle refinement for about 3 months.

TASTING NOTES:

Pale yellow colour verging on golden, with greenish highlights.
The selected grapes give to this wine a rich and intense bouquet, with flowery notes. Good structure and flavour, persistent in its complex aftertaste.

FOOD MATCHING:

Risotto, elaborate and rich main courses. Excellent with seafood and shellfish-based dishes.

ALCOHOL: 13 %

STAIRING POTENTIAL: up to 10 years

SERVING TEMPERATURE: 10-12 °C | 50-53 °F



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TAJAPREDA VIGNETI DELLE DOLOMITI IGT

TERROIR:

Trentino – Trento and Piana Rotaliana. Clayey-calcareous, alluvial-silty.

AGE OF THE VINES: approx 15 years

TRAINING SYSTEM: Guyot and pergola trentina

GRAPE VARIETY: Cabernet Sauvignon, Teroldego and Merlot

WINE MAKING METHOD:

Selected harvest by hand with collection in cases at the end of September. Long maceration with daily battonage. After 20-25 days of fermentation, the wine is racked in barriques where it remains for 12 months.

TASTING NOTES:

Intense ruby red. On the nose it expresses the fruity complexity of the three grape varieties with blackberry, bramble, currant, cherry and cloves. A wine with medium structure and tannins and a long finish. A wine with great aging potential.

FOOD MATCHING:

It goes well with white and red meats, roast, game, fillet, lamb. Refined and elegant wine.

ALCOHOL: 13 %

STAIRING POTENTIAL: up to 10 years

SERVING TEMPERATURE: 16 °C | 61 °F



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PINOT NERO TRENTINO DOC

TERROIR

Trentino - hilly area of Meano, municipality of Trento (300 m a.s.l.).
Porphyritic soil with south-west exposure.

AGE OF VINES: approx. 10 years old

VINEYARD SYSTEM: Guyot with a yield of 65 q/ha

GRAPE VARIETY: Pinot Nero 100%

WINE MAKING METHOD:

Harvest takes place in the first ten days of September. Harvesting of the grapes in small crates after careful selection. Crushing and subsequent slow fermentation at controlled temperature. Followed by malolactic fermentation and ageing in used barriques for 12 months, which preserve the fresher notes peculiar to this variety.

TASTING NOTES:

Bright and lively ruby red. The spicy notes are dominated by those associated with the red fruits of blackberry and bilberry and a hint of undergrowth. A Pinot Noir that stands out for its marked minerality, great elegance and balance.

FOOD MATCHING:

A wine for white and red meats, roasts in general, game birds, lamb. An elegant and long wine.

ALCOHOL: 14 %

STAIRING POTENTIAL: up to 10 years

SERVING TEMPERATURE: 16 °C



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VIGNA CANTANGHEL PINOT NERO TRENTINO DOC

TERROIR:

Trentino – Vigna Cantanghel is located at 500 meters in the foothills of the Lagorai mountain chain, in the town of Civezzano on mixed clay and calcareous soils with southeastern exposure.

AGE OF THE VINES: approx 40 years

TRAINING SYSTEM: Guyot – yield 4500 kg/ha

GRAPE VARIETY: Pinot Nero 100%

WINE MAKING METHOD:

Harvest by hand with collection in cases, after a thorough selection, about at the end of September. Fermentation in French oak vats (temperature by 26 °C, daily stomping). After 20-25 days follows the drawing off from the vats, subsequently the wine is racked in barriques. Here it remains for 12 months. This period refines the characteristics of finesse and elegance of Pinot noir, without betraying his peculiarity.

TASTING NOTES:

Bright and vivid rubin red. Elegant and soft taste, with notes of raspberry and redcurrant.

FOOD MATCHING:

It goes well with white and red meats, roast, game, fillet, lamb. Refined and elegant wine.

ALCOHOL: 14 %

STAIRING POTENTIAL: up to 10 years

SERVING TEMPERATURE: 16 °C | 61 °F



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