



Maso Canali® Trentino DOC Pinot Grigio Vintage 2017

Maso Canali is dedicated to making one wine – a singular, luxurious Pinot Grigio – from the finest grapes grown on the Maso Canali estate in Trentino, the birthplace of Italian Pinot Grigio. Set against the dramatic backdrop of the soaring Dolomites and glimmering Lake Garda, the terroir at these coveted high-altitude vineyards creates elegant wines with extraordinary depth and character. We utilize the time-honored *Passito* method, a unique and time-intensive practice, to impart layers of complexity and a rich, luxurious mouthfeel in our wine that is simply unparalleled.

About the Wine:

Maso Canali Pinot Grigio boasts a radiant, pale straw hue with crisp citrus and light floral aromas. On the palate, hints of nectarine are layered by delicate tropical fruit notes. We dry a portion of Chardonnay grapes on racks utilizing the *Passito* method which contributes a full mouthfeel and texture. This dry, fruit-forward white wine offers bright acidity a lingering finish.

Viticulture Notes:

The 2017 growing season began with uncommonly cooler in early spring. Luckily, abundant sunshine and dry, warmer weather arrived by summer and persisted until harvest. An ideal vintage overall, the conditions allowed the grapes to ripen to perfection and develop balanced acidity. The grapes used in our 2017 Maso Canali Pinot Grigio were pleasantly structured and provided complex fruit characteristics.

Winemaking Notes:

Upon arrival at the winery, a portion of the grapes was crushed, pressed and allowed to cold-settle. The juice was then fermented in upright stainless-steel fermenters at cool temperatures for four weeks. A selection of the Chardonnay grapes were dried on racks for eight to ten weeks before pressing, then vinified separately before being added to the final blend. Finally, the wine was aged on its fine lees for four months before bottling. This time-intensive process resulted in a wine that has a full body, complex fruit characteristics and reflects the signature style of Maso Canali.

Varietal Content:	88% Pinot Grigio, 12% Chardonnay
Varietal Origin:	DOC Trentino
Alcohol Level:	12.5%
Titrateable Acidity:	6.7 g/L
Residual Sugar:	0.6 g/L
pH:	3.53

