

PROFILE

Perched high above Trento on banks of the Adige River is the hill of Pressano. In these rugged Alpine surroundings, the Cesconi family tends their vineyards planted to both red and white grapes. The current proprietors can trace their family roots back to the 17th century, and building on more than two centuries of cultivating and producing wine in Trentino, the four Cesconi brothers - Lorenzo, Roberto, Alexander and Franco - as well as their father Paul, continue the family tradition. The family has a deep appreciation and respect for the achievements of their ancestors, however, they seek to build on this history by perfecting the traditional practices of the Domaine. To that end, the brothers work entirely organically in the vineyards and continue to move towards biodynamic methods.

Ian d'Agata writes in Vinous of the 2015 vintage: "Golden-tinged yellow. Ripe apple and pear on the nose are complicated by minty and balsamic nuances. Rich dense and savory, with a peppery bite to the ripe orchard and spicy herb flavors. Vinification is in stainless steel, then aged in large 30hL oak barrels for 8-9 months. Cesconi has always made one of the better, more tactile Pinot Grigio wines in Trentino; certainly this wine packs in a lot more flavor than 90% of Italy's Pinot Grigio wines." (90 points)



SPECIFICATIONS

Wine: Pinot Grigio

Varietals: 100% Pinot Grigio

Appellation: Vigneti Delle Dolomiti IGT

Location: Trentino (Pressano and Prabi vineyards)

Production: 10,000 bottles

Exposure: West

Soil: Sand for Prabi, Werfen sedimentation for Pressano

Vineyard Age: 10 & 25 years

Pruning: Guyot & Pergola Doppia

Harvest: Manual

Agricultural Method: Certified Organic (Siquria) 

The grapes are crushed and macerated for several hours before being pressed in the absence of oxygen. The juice is removed from the skins within 12 hours of the pressing. The resulting must ferments in large oak barrels with a capacity of 3000 liters, and in used barriques, with lees contact during and after fermentation.

Tasting Note: Possessing more depth and complexity than is commonly associated with Pinot Grigio, the nose on this wine shows yellow apple, peach, and pear. Layers of fruit continue on the palate, balanced with fresh acidity and a long, crisp finish. Ideal with any sort of shellfish and light salads.

Alcohol: 13%

Residual Sugar: 0.6 g/l

Acidity: 4.8 g/l