

Trementi Chronicles

TREMENTI

Foundation year 2019 - Lavis

Nr. 77

SENSATIONAL!

TREMENTI: FIRST DISCLOSURES



TREMENTI Exclusive!

More exciting details about the project!

3 minds - 3 visions - 3 stories: TREMENTI is a group of three winemakers, who have different experiences and know-how, brought together by a true passion for wine and winemaking. The trio has known each other for many years and often shared

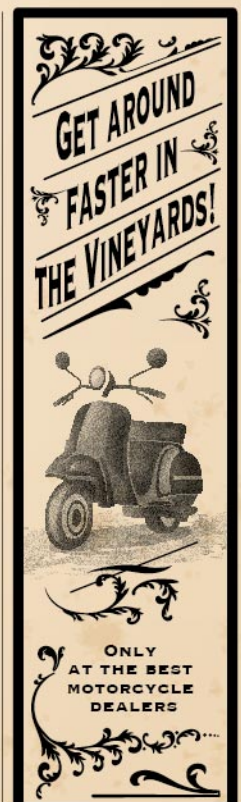
their experiences and ideas with each other. During a work break, in a bar in a Piazza, they challenged each other: everyone had to produce a wine – from one of their favourite regions – and attempt to express the best that that particular region has to offer.

Once done they would then taste the wines together. In doing so, they discovered how different experiences and approaches in winemaking lead to very different wines... that's how the TREMENTI project began.



Giuseppe speaks with an open heart

Giuseppe Bino comes from Puglia, the “heel” of the Italian “boot”. He studied oenology at the University of Perugia and then gained experience working in Tuscany, Sicily, Lazio and Puglia. His passion also drove him to travel and perfect his skills in other countries, like Chile and Argentina. Cabernet Sauvignon has always fascinated him, and his love for Sicily led him to combine the native Sicilian grape Nero d’Avola with Cabernet Sauvignon. In doing so he created a cuvée where Nero d’Avola clearly displays the typical characteristics of red wines from southern Italy - fruit and structure. Cabernet Sauvignon adds spice, boldness and softness to the wine.



Alessandro's version of the story

Alessandro Michelon is a winemaker with a true passion. At an early age, he worked in his family's vineyards in Val di Cembra in Trentino, Northern Italy.

His passion for winemaking thus started at a young age, and led him to study at the prestigious "Istituto Agrario di San Michele", the most highly regarded oenological college in Italy, where he formally learned the art of winemaking.

After graduating, he gathered experience throughout Italy, including Trentino, Veneto, Tuscany, Abruzzo, Sicily and Puglia. Even then his hunger for knowledge did not stop, so he went to places like Argentina, Chile, and Brazil in order to experience foreign winemaking techniques.

Alessandro has a profound knowledge of most of the wine regions of Italy, but his Northern Italian origins makes him especially fond of the high quality white wines which are produced there.



For this challenge Alessandro decided to bring his expertise to the South, where he created an elegant white wine that expresses the terroir of this sun-baked part of the world, while offering the freshness and finesse of his native North.

Even the Rosato is a tribute to his experiences throughout the country, combining the elegance of the North with the character of the South.

Enrico, the man of the North, reveals his secrets

Enrico Malfatti started his winemaking career by attending the renowned "Istituto Agrario di San Michele" in Trentino. He later gained a lot of experience throughout Italy and subsequently expanded them on the other side of the world - in New Zealand. Although he still travels around Italy, his true passion is Northern Italian red wines and specifically the art of "Appassimento". For this challenge he thus decided to combine the traditional winemaking technique from Veneto with an international flair.



APPASSIMENTO-INDEX shows exponential growth!

The style conquers wine lovers all over the World



Grapes

60% Corvina, 40% Merlot

Vineyard Area

The grapes are selected from low-yielding vineyards near the town of San Pietro in Cariano, in the province of Verona.

Plant Training and Density

The grapes are inter-planted and trained using the typical pergola Veronese and Guyot methods. Plant density is 4.200 vines per hectare with an average yield of no more than 1,4 kg of grapes per plant.

Harvest

The grapes are carefully picked by hand in early October. Approximately 60% of the picked grapes are placed in small wooden crates of 5 kg each. The crates are then placed in the "fruttaio," a well aerated loft, and are left there to dry at a controlled temperature and humidity until December. During this "appassimento" the grapes will lose up to 50% of their original weight in water, thus concentrating their colour, substance and aromas.

Vinification

The grapes which are not dried are immediately vinified. After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 25-26°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce a second fermentation.



In late December the dried grapes are vinified. After de-stemming, the grapes are crushed and placed in stainless steel tanks, where selected yeasts are added. A very slow fermentation is initiated which will last approximately 30 days at a controlled temperature of 24°C. Here too frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce a second fermentation.

Ageing

In early February the two wines are blended together. 50% of this blend is placed in first and second passage American and French barriques, where it will stay for 12 months.

Alcohol

14,5%

Winemaker's notes

A bold, yet incredibly soft and approachable red wine. The use of the "appassimento" technique gives a bouquet reminiscent of dark cherries, red fruit, chocolate and prunes. On the palate it is sumptuous, ripe, almost decadent. Full-bodied, yet elegant and plump, it has an incredibly long-lasting finish, perfect with meats, hard cheeses or simply on its own as a meditation wine.

Elena Maffei

AGAIN A WINNER!

Southern Italy strikes with character and personality



Grapes

70% Nero d'Avola
30% Cabernet Sauvignon



Vineyard areas

South-eastern area of Sicily



Plant training and density

Both Spurred Cordon and Guyot, with an average plant density of 5.000 plants per hectare.



Harvest

Manual in mid-September



Vinification

The two grape varieties are vinified separately using the same technique. After de-stemming, the grapes are not crushed, reducing damage to the skins and optimizing colour extraction. Fermentation takes place in Stainless steel tanks at a controlled temperature of 23°C for approximately 10 days. Both remontage and delestage are carried out in the early stages of

fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce a second fermentation.



Ageing

25% of the wine is aged in French and American oak barriques for 4 to 5 months.



Alcohol

13,5%



Winemakers notes

Full bodied yet soft and luscious, this wine displays intense aromas of blueberries, blackberries, chocolate and coffee. In the mouth it is velvety and smooth, with spicy notes of black pepper and exotic dark fruit. The slight oak ageing adds a touch of vanilla, with pleasant tannins and a long-lasting, mouth-watering finish.

Giuseppe Rina



LITTLE PICK-UP!



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Chardonnay & Viognier: Structure and Elegance combined

Grapes

70% Chardonnay
30% Viognier



Vineyard areas

Selected vineyards in the southern area on the Island of Sicily.



Plant training and density

Training method includes both the Spurred Cordon and the Guyot method, with an average plant density of 5.500 plants per hectare



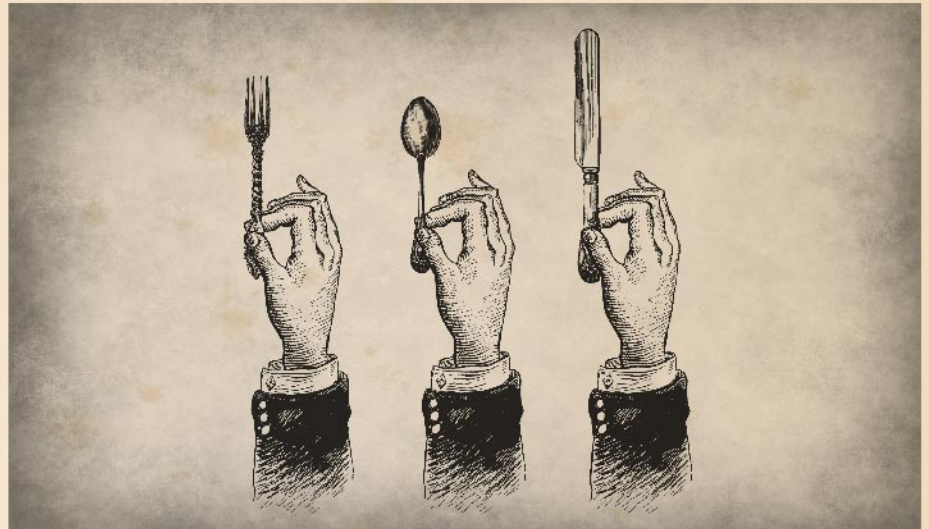
Harvest

Manual harvest occurs in mid August. Harvest is carried out only during the cooler parts of the day, from early in the morning.



Vinification

The two grapes are vinified separately. Both the Chardonnay and the Viognier grapes are de-stemmed and then softly pressed. The must is then chilled to 10°C and left to rest for 48 hours. Once fermentation has started in stainless steel tanks, 20% of the Chardonnay must is placed in new French oak barriques, will in ferment there. Fermentation is carried out using selected yeasts at a controlled temperature of 17°C and lasts approximately 10 days.



Ageing

The rest of the wine which has fermented in Stainless Steel tanks wine is chilled down to 10°C to avoid malolactic fermentation and left on its lees for 60 days to maximize its aromas.



Alcohol

13%



Winemakers notes

These two grape varietals combine to create a wine that displays aromas of exotic citrus, white peach and honeysuckle. The palate is full, yet elegant and extremely well balanced. The slight oak aging gives the wine a creamy complexity, followed by notes of vanilla and nutmeg that make this wine very approachable and a perfect accompaniment to fish, chicken and soft cheeses.



Alba Miller

This couple causes a stir

North and South: a fantastic marriage!

Grapes

50% Corvina, 50% Negroamaro



Vineyard areas

The Corvina vineyards lie in the Bardolino area of Veneto, near Lake Garda, in Northern Italy. The Negroamaro vineyards are situated in the Salento area of Puglia, in Southern Italy.



Plant training and density

Both the Corvina and the Negroamaro are trained using the Guyot system.



Harvest

For both grape varieties we harvest the grapes approximately 15 days before full maturation, in order to retain a higher acidity, thus the Negroamaro grapes are picked at the end of August and the Corvina grapes, being from a more northern climate, ripen later and are picked in early September.

Vinification

The two grape varieties are vinified separately using the same technique. The grapes are de-stemmed and delicately crushed, chilled to 10°C and left to macerate on their skins for approximately 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel fermentation tanks and then left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 14-16°C and lasts approximately 10 days. The wine is left on its lees in stainless steel tanks for approximately four weeks in order to maximise extraction of complex aromas.



Ageing

The wine is left on its lees in stainless steel tanks for approximately four weeks in order to maximise extraction of complex aromas.

Alida Micheli

Alcohol

11,5%






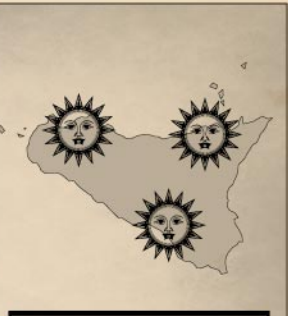
Winemaker's notes

An extremely fresh, crisp, elegant - and truly Italian - wine. The colour is a deep pink, with coral hints. Bright notes of cherry, strawberry and raspberry rise from the glass. In the mouth the wine is rich and zesty, with refreshing notes of red fruit and with a pleasant and well-balanced acidity. This Rosato is perfectly paired with seafood, soft cheese or, even better, enjoy on its own as an aperitif.



Clear skies in the future of Trementi

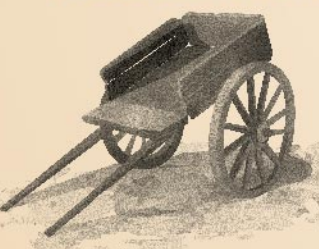
A great vintage is expected!

ITALY OVERVIEW	VENETO	APULIA	SICILY																																																																											
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