



BOLOGNANI

"Il vino e la poesia della terra."

Mario Soldati

La messa dei villeggianti, 1959







BOHOHNANI

We are a family-run firm (managed by siblings Diego, Sergio, Renzo and Lucia), which we have grown with the tenacious support of our mother, Armida.

The business started in our historic facilities (which are still in use) back in 1952, when our father Nilo purchased them; while the facilities themselves (which always had their own cellar) were built in the late nineteenth-early twentieth century.

We create mostly white wines using grapes grown in the hills around Lavis, Val di Cembra and Trento, which we mostly buy from local farmers, with whom we have had excellent and solid relations for decades.

Since our 1986 vintage we have been running our own small selections in the countryside, which we use in our productions, which adds up to a few tens of thousands of bottles in total.

With the 2000 and 2004 vintages, we create, using our own vineyards, our exclusive "Cru": Gabàn and Sanròc, respectively.

Diego Sergio Renzo Lucia









OUR WINES

- NOSIOLA
- CHARDONNAY
- PINOT GRIGIO
- MÜLLER THURGAU
- SAUVIGNON (white)
- MOSCATO GIALLO (dry)
- SANRÒC GEWÜRZTRAMINER
- ARMÌLO Teroldego
- GABÀN (Cabernet Merlot)

The first six are white wines, of which we offer the current year's vintage (from Nosiola to the Moscato Giallo), and which are fresh and fragrant with the traditional aromas of our land, while the Sanròc is their highlight, just as the Armìlo is for the reds.

The Gabàn is our "cru" par-excellence: a wine with a strong identity, elegant, noble, seductive and which continues to pleasantly surprise as the years go by.





NOSIOLA

Nosiola, the most characteristic local variety from the Trentino region, nowadays not quite as common; it is part of our heritage, which we, the Bolognani family, enthusiastically promote.

This exclusive wine, made from the grapes of the same name, which grow in ancient vineyards on the hills around Masi di Presano, North-East of the town of Lavis, in an area that is between 350 and 450 meters above sea level.

Grapes are hand-picked between the end of September and the beginning of October. We macerate the wine without the skins, according to tradition, and subsequently allow the wine to ferment and age on the lees on small casks and then bottle it in spring. We offer the current vintage but it often ages surprisingly well.



Organoleptic properties

COLOUR: straw-yellow, with greenish reflections highlights.

AROMA: strongly fruity, medium intensity, characteristic.

FLAVOUR: dry, savoury, lively, its fragrance is characterized by the intense fruitiness that defines this grape.

It has good ageing potential (beyond two to three years); the year's vintage embodies its full freshness, but it evolves pleasantly towards complex mineral notes that retain their structure even after several years.



Best enjoyed at a temperature of 10-13°C.



It pairs well with lake fish, trout, white meat, gnocchi, vegetables, salted pastries and sweet cheeses.



CHARDONNAY



Chardonnay, originally from Burgundy, was introduced to the Trentino Alto Adige Region at the beginning of the past century, initially to create the classic method Spumante. We were among the first to believe in its potential and it was our first bottled wine together with the Müller Thurgau (the vintage of 86).

We work only with Chardonnay grapes, harvested in small vineyards along the Lavis and Val di Cembra hillsides, picking by hand in early September. After a very attentive vinification process, we allow it to age on its lees, to highlight both character and volume; we bottle in spring-time.

We offer the current vintage but it often ages surprisingly well.



Organoleptic properties

COLOUR: straw-yellow.

AROMA: fresh, fruity aroma, with the characteristic hues of this variety (melon and bread-crust), which grow more complex over time.

FLAVOUR: dry, discretely aromatic, varietal, persistent flavour well in-tune with its fragrance.



Best enjoyed at a temperature of 10-13°C.



Works well as an aperitif and pairs well with fish, light appetizers and lightly spiced white meat platters and various kinds of pastas.

Other Pairings: braised seabass, trout cooked in tin-foil, asparagus.





PINOT GRIGIO

We create it using the grape of the same name, which was introduced to the Trentino-Alto Adige Region during the first-half of the past century, and which was known as "Ruländer" until the sixties.

The grapes, which grow in the prestigious vineyards of Lavis and Meano di Trento, are hand-picked and selected in early September; they are then carefully macerated without the skins in stainless steel containers. Afterwards, the wine is aged on its lees to enhance its character and the intensity of its fragrance, until spring, when we bottle it. We offer the current year's vintage but it has good ageing potential.



Organoleptic properties

COLOUR: straw-yellow.

AROMA: its aromas bring to mind flowers of acacia, hay and almonds. They evolve towards lime-blossom.

FLAVOUR: its taste is dry and savoury, fruity; it blends harmoniously with its fragrance.



Best enjoyed at a temperature of 10-13°C.



Best served with roasted and grilled fish; excellent on risotto with porcini mushrooms.

Other Pairings: seabass with herbs, stewed tench, minestrone soups, speck ham.

It serves well with mushroom-based platters, fish (fish stews and boiled fresh-water fish) and boiled seafood.

Also excellent as an aperitif.



MÜLLER THURGAU



Together with the Chardonnay, this is the first wine we ever bottled (1986 vintage). Its delicate fragrance is obtained using only Müller Thurgau grapes picked in exclusive arboured and trellised vineyards in selected areas of Val di Cembra: Giovo, Lisignago and Cembra, at an altitude of between 550 and beyond 600 metres above sea-level; the great difference in temperature between the day-night cycle helps highlight the grapes' traditional varietal notes. Grapes are hand-picked during the first half of the month of September and we then carefully macerate them (protecting them from oxidation) on the lees, to highlight their characteristic aroma, and fully preserve the fragrance. We bottle the wine in spring. We offer the current year's vintage but it has good ageing potential.



Organoleptic properties

COLOUR: lustrous, straw-yellow with greenish highlights.

AROMA: delicate aroma, crisp with subtle notes of sage, small mountain flowers and a graceful fruitiness.

FLAVOUR: in the palate, its characteristic aroma is highlighted; its dry savoury flavour and harmoniously elegant fragrance enhance the experience.



Best enjoyed at a temperature of 9-12°C.



It's not only a great aperitif, our Müller Thurgau also pairs well with lake or sea fish (trouts, fried fish and grilled seafood)).



SAUVIGNON

Originally from the Loire and Gironde areas in France, it was introduced and gained popularity in our area during the eighties, where it is grown in small quantities.

Among our production it is perhaps the grape that best challenges our own whites. This wine is quite possible the one that most interests us in discovering the specific elements required to express the most noble potentials of this variety.

Our Sauvignon grapes are grown in our Sanròc vineyard (at an altitude of approximately 430 metres above sea-level, on the Trento hillside), right next to Gewürztraminer. We macerate it without the skins, for a short time in the press, protected from the oxygen to prevent the aromas from oxidizing, and then allow it to ferment on its lees in non-wooden containers, until we bottle it (around April).

We offer the current year's vintage but it has good ageing potential.



Organoleptic properties

COLOUR: straw-yellow.

AROMA: intense and varietal aroma, with characteristic vegetable fragrances.

FLAVOUR: savoury, salty, harmoniously acid, fruity, lingering.



Best enjoyed at a temperature of 9-12°C.



Great as an aperitif, it pairs well with appetizers, asparagus, fish with sauces and mild cheeses.



MOSCATO GIALLO



We were inspired and almost haunted by the taste of an aged (back then, it was 18 years old) dry Moscato Giallo wine of the "homemade" 1970's vintage that surprisingly evolved very well. We started our own production with the 1989 vintage, growing the grapes on ancient trellised vineyards, on a low hillside just North of Trento (at an altitude of approximately 300 metres); the grapes are hand picked in late September-early October and are macerated without the skins with a brief rest in the press prior to crushing. We ferment the must by paying great care to the yeasts and we allow the wine to rest on its lees. We bottle it in spring.

Trivia: Moscato Giallo, which was introduced to the Trentino Alto Adige region two-thousand years ago by the Romans, is a local staple grape.

We offer the current year's vintage but it has good ageing potential.



Organoleptic properties

COLOUR: straw-yellow.

AROMA: intense floral aroma with the traditional strong notes of moscato.

FLAVOUR: dry, harmoniously acid to the palate, its pleasantly aromatic fragrance brings to mind the essence of the grape itself, and its delicate, non-invasive, harmonious aftertaste is exquisitely seductive.



Best enjoyed at a temperature of 9-12°C.



Great as an aperitif, it also pairs well with white meats and fresh cheeses; perfect enjoyed with prosciutto and melon.



SANRÒC GEWÜRZTRAMINER

Bolognani

The picture on the label is evocative of the "Orsa della Vigolana" (The Bear of Vigolana), which is a dark shape that appears on the snow-covered North Wall of the Vigolana mountain, which stands over our vineyard and which reminds us of an old local saying: "as long as you can see the bear, the spring frost beware".

Sanròc: an exclusive vineyard on the South-Eastern hill of Trento (at approximately 430 metres above sea-level), in San Rocco, on the edges of the "Bindesi" forest, bordering above, with the famous "Aquiloni" nature trail, which was specifically created to allow even partially-sighted persons to autonomously enjoy this natural oasis.

This Sanròc "cru" is our premiere white, which we plant in rows (guyot) of only Gewürztraminer grapes, which we attentively grow caring for their environment. In mid-September we hand-pick the grapes and select the best bunches to make into wine; we allow the wine to rest on its lees for eight to ten months, which highlights its character. We bottle it at the end of summer and after at least eight to ten months of ageing we put it on the market.

It evolves extremely well and ages nobly. First year of vintage: 2004



Organoleptic properties

COLOUR: straw-yellow with golden highlights.

AROMA: intensely floral aroma with complex notes of rose and carnation.

FLAVOUR: spicy, harmonious, gently aromatic; traditional with persistent finish.



Best enjoyed at a temperature of 9-12°C.



Ideal for fish-based platters, especially seafood, or simply on its own, to enjoy the flavour of a great white wine.



ARMÌLO TEROLDEGO



Armìlo is derived from the harmonious blend of mother's name Armida and father's name Nilo. This name is perfect to describe the harmony of our red wine, an excellent local wine from the Trentino region, made from grapes grown in small exclusive vineyards of teroldego, on the hills of Trento, including Gabàn, planted in rows and trellised, and which are grown with great enthusiasm.

The very ripe grapes are hand-picked and selected in late September, and are transformed into wine using the traditional method in a cement vat, where it ferments and macerates on its skins for 7/8 days with careful pumpovers. After devatting and allowing it to briefly rest in a tub, it is aged in small casks, where it stays on the lees for approximately seven months, after which we bottle it usually right before the harvest and allow it to age for another 8-10 months prior to putting it on the market for consumption.

Long lasting red wine.



Organoleptic properties

COLOUR: intense ruby-red colour with purple highlights.

AROMA: round, pleasantly fruity aroma that brings to mind violets and raspberries.

FLAVOUR: velvety, caressing, good grip, excellent texture and character.



Best enjoyed at a temperature of 16-18°C.



Its velvety and harmonious tannins pair well with first courses, white and red meats, game and seasoned cheeses.



GABÀN CABERNET-MERLOT

Bolognani

Gabàn Cabernet-Merlot: it is the apex of our production. A wine with a strong identity, in which we fully believe.

The name, Gabàn, comes from "Riparo Gabàn", an archaeological site discovered in the seventies, where evidence of human settlements from the Bronze Age was found; this name is a symbol of its traditional heritage.

Gabàn is a "cru" made from Cabernet and Merlot grapes picked exclusively from the family's Gabàn vineyard, located on a hill north of Trento that has 6000 vines/hectare, planted in rows (guyot), where production is discrete (less than 60 qL/hectare). Bunches are hand-picked and selected to be then made into wine separately according to their variety. We work with enthusiasm, respecting tradition, macerating for 10-12 days on the skins. We age the wine in wood for approximately a year, then in steel, where it stays a few months until bottling. It continues to evolve for another 2-3 in the bottle.

It evolves extremely well, ageing nobly.



Organoleptic properties

COLOUR: intense ruby-red colour.

AROMA: intense aroma of dark fruits.

FLAVOUR: dense, complex, with harmonious notes of forest shrubbery; the ripe tannins give it a harmonious and refined flavour; long and persistent finish.



Best enjoyed at a temperature of 18°C, characteristic of every great red wine with a lot of personality.



It pairs well with roasted platters, red meats and game, but thanks to its incredibly harmonious character it leaves ample room for the whims of those who appreciate its spirit.









BOLOGNANI



Via Stazione 19 _ 38015 Lavis (Trento) _ Italy
t. +39 0461 24 63 54 _ f. +39 0461 24 62 40

bolognani.com

bolognani.com