

Italian Wines in the World: Kròz Bianco Vigneti delle Dolomiti igt 2013 by Villa Corniole

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Kròz Bianco Vigneti delle Dolomiti igt 2013

Wine: Kròz Bianco

Year: 2013

Price (ex-winery): Euro 15,00

Annual production (bottles): 1.500

Aging: The Müller Thurgau and half of the Chardonnay are fermented and aged in stainless steel tanks at a controlled temperature, while the rest of the Chardonnay is vinified in barriques.

Designation: IGT Vigneti delle Dolomiti

Grapes (%): 80% Chardonnay, 20% Müller-Thurgau

The words “mountain wine” or “heroic wine” are often abused in viticulture. But when it comes to wineries like Villa Corniole, they find their true and authentic meaning again.

Villa Corniole is indeed one of the most representative wineries of Valle di Cembra, a suggestive Valley in Trentino and an important area for mountain viticulture in our country as well. It is also a winery with strong “female touch”. Together with the owner, Onorio Pellegrini, there’s his energetic wife, Maddalena, and his three daughters, Sara, Sabina and Linda. They are a clear demonstration of the importance of women’s entrepreneurship in the wine industry nowadays.

A perfect example of “mountain wine”, in our opinion, is Kròz (meaning “rock” in local dialect), a blend of Chardonnay (80%) and Müller-Thurgau (20%), that grow on beautiful (and extremely difficult) terracings located between 500 m (Chardonnay) and 800 m (Müller-Thurgau) above sea level.

The breeding method is the typical *pergola trentina* and the vinification is partially in steel and partially in barrique (for Chardonnay). The result truly convinced us, starting from the colour, an intense lemon yellow. The nose is intense too, with notes of tropical fruits (passion fruit and pineapple mainly) and an elegant note of citron. Delicate scents of sage and vanilla are present as well. The palate is fragrant, well-balanced and it has that touch of savory which makes it extraordinarily easy to drink.

We paired it with an aperitif of seafood and *salmerino trentino* (a local alpine fish) that let us enjoy this great wine even more.

VILLA CORNIOLE

The history of Villa Corniole, a winery producing still and sparkling wines, comes from long ago, from generations of growers who have built and shaped, with commitment and integrity, one of the most striking landscapes of Trentino, the Cembra valley. In this alpine valley of unparalleled beauty and of great viticulture tradition, they produce extreme wines on a unique soil, which identify the mountain habitat.

What guides us is the constant desire to innovate, the passion for viticulture, the determination and care for our land which, with its crucial terraces, returns harmonious visual views. The viticulture of the Cembra valley is a form of protection of the landscape, invaluable to the territory.

The Pellegrini family are an ambassador of such beauty and majesty through work and care of the land in the production of Trentino wines.

Villa Corniole

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