

CONCILIO *Trentino*

The origins of Concilio date back to 1860. The name Concilio (Council) communicates the historic Council of Trent and exemplifies an important company Philosophy: through close collaboration between nature, man and technology Concilio is able to produce wines of quality and distinction. Concilio is the 3rd largest producer in this region and a leader in the production of high quality varietal wines utilizing Single Vineyard Selections and reserve bottlings.



Pinot Grigio • DOC

Grapes: 100% Pinot Grigio

Alcohol: 12%

Vinification: The grapes are crushed in horizontal presses and the finished must naturally clarified in stainless steel tanks. The wine is left to rest for three months.

Tasting Note: Full yellow in color with a rich nose ranging from fruit (pear and banana) to floral aromas (acacia). Dry on the palate. Full and fresh with medium structure and good aging potential.



Chardonnay • DOC

Grapes: 100% Chardonnay

Alcohol: 12.5%

Vinification: The grapes are handpicked and de-stemmed before maceration. After soft pressing the juice is clarified by natural sedimentation. The wine is matured in stainless steel on the fine lees for several months followed by brief aging in the bottle before release.

Tasting Note: Straw-yellow in color. Fruity on the nose with developing hints of banana and ripe apple, to tobacco and honey. Full and harmonious on the palate, long and delicious.



Merlot • DOC

Grapes: 100% Merlot

Alcohol: 12%

Vinification: After de-stemming and crushing the must is fermented with the skins for 8-10 days to extract color and tannins. The wine goes through malolactic fermentation. After racking the wine is matured in Slovenian or French oak.

Tasting Note: Deep ruby color with garnet reflections. Fruity on the nose with black cherry and tobacco aroma. A well-structured and generous wine. Dry, mouth-filling and harmonious.

THE RISERVA COLLECTION



Contessa Mancini • DOC

Grapes: 100% Pinot Grigio

Alcohol: 12.5%

Vinification: Select hand-picked grapes are pressed and the must is clarified and cooled after which it ferments in stainless steel. The wine then rests for three months and 15% of the wine is aged in French oak barrels to complete the process.

Tasting Note: A single vineyard wine of finesse and elegance. This well structured Pinot Grigio is bursting with melon and apple fruit. Crisp yet quite supple with nice weight on the mouth.



Pinot Noir • DOC

Grapes: 100% Pinot Noir

Alcohol: 12.5%

Vinification: After a select picking — 85% of the grapes are removed from the stalks and gently pressed. Fermentation takes place at a controlled temperature in stainless steel tanks and macerated for 12 days. The wine is aged in French oak barrels for 15 months.

Tasting Note: Ruby with hints of garnet. Aromas reminiscent of red fruits, Morello cherries and vanilla. On the palate the wine is harmonious and enveloping with intense fruit on the finish.



Merlot Riserva • DOC

Grapes: 100% Merlot

Alcohol: 13%

Vinification: The grapes are de-stemmed, crushed and the must is fermented with the skins for approx. 20 days. The wine matures in oak for 15 months, followed by 3 months in stainless steel and 6 months in the bottle.

Tasting Note: Ruby with garnet reflections, fruity on the nose with hints of berries, dry on the palate... full, rich and harmonious. A very long finish.

