

THE WINE

"Rotari Brut is an iconic expression of viticulture from the hills and terraces which lie along the swift flowing Adige River, in the heart of the Dolomites Mountains.

Here, both Chardonnay and Pinot Noir thrive in unparalleled microclimates. Here the Mediterranean daytime heat is balanced and contrasted by the daily nocturnal cooling that protects the aromatic characters of the fruit, and creates the lively acidity which imparts a crisp, glacial touch to the palate of this new Rotari!"

– Lucio Matricardi, PhD, Winemaker



THE VINTAGE

"The 2016 harvest was one of the coolest of the decade. Apart from the spring and early summer (April-June) which were characterized by lower than normal precipitation (below the historical average), the following quarter (July-September), saw several rainfalls with great variation of temperature between night and day. Resulting sugar content of the grapes was on average lower than the values of the previous years, due to the climatic variations described above. Nevertheless, the acidity and freshness of both the Chardonnay and Pinot Noir grapes were much higher than the last years."

– Mauro Varner, Vineyards Manager

THE TERROIR

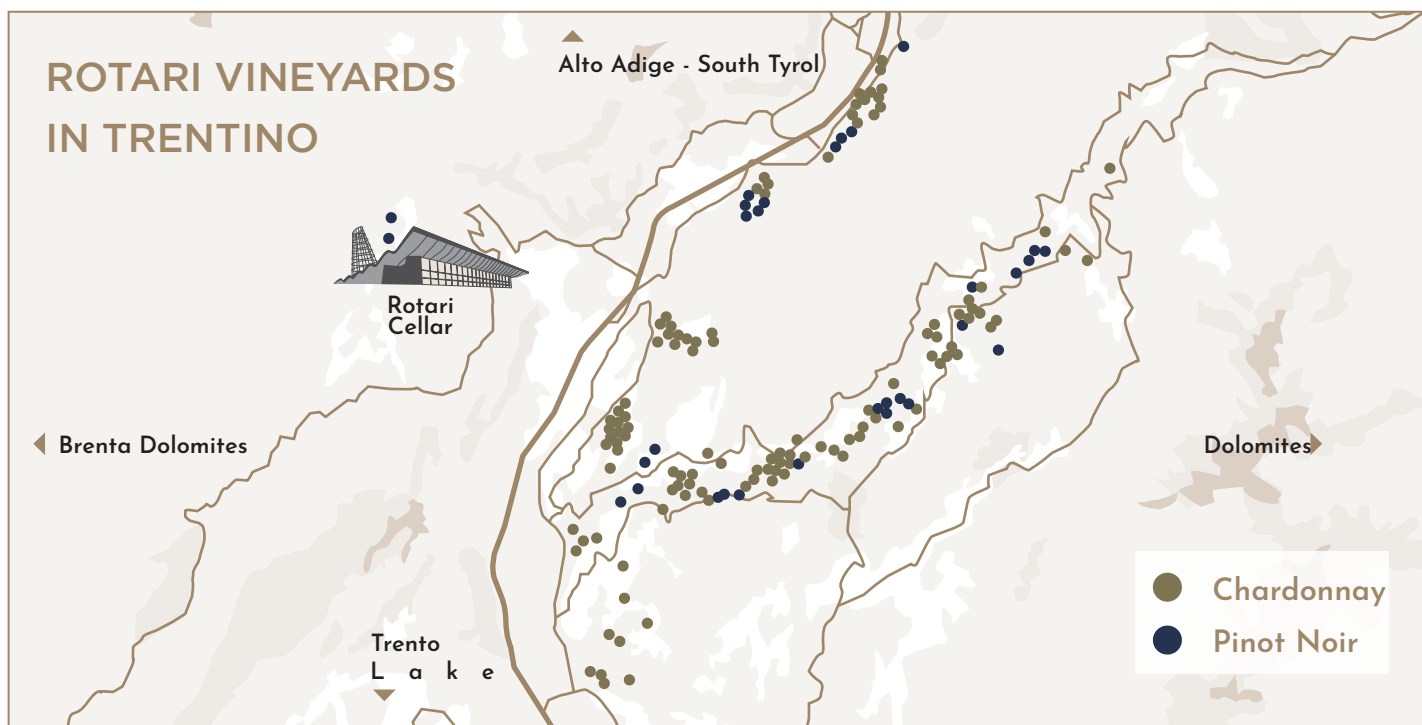
Rotari vineyards are cultivated at the foothills of the Dolomites, in the middle-high hills of Trentino between 1,500 and 2,000 ft above sea level.

The altitude of the vineyards influences the maturation of the grapes, while the alpine climate – with a big difference in day and night temperature – gives an higher level of acidity, fruitiness and crispiness to the wine. All such features are to be found in the organoleptic qualities of Rotari.

The pergola is the traditional cultivation system of Trentino which offers many advantages: its tilted and expanded leaf surface favors a good absorption of light for energy production – sugars in this case, as the leaf wall is like a photovoltaic panel. It also acts as a cover from direct light, to avoid burning in the final ripening stages.

Besides, compared to other neighboring areas where most of the grapes are mechanically harvested, Rotari grapes are 100% hand harvested.

The Trentino soil, on which Rotari vineyards grow, is made of decomposed rock with limestone, known as Dolomia stone and formed around 250 million years ago. The Dolomia is a sedimentary rock, chemically a double calcium and magnesium carbonate, that creates a unique terroir where the Rotari grapes boost extraordinary aromatic profile and minerality. Such terroir showcases similar features as the most renowned French sparkling wine production area/s. The beauty of this notable area was prized in June 2009 when UNESCO listed the Dolomites as a World Heritage Site for aesthetic value and geological and geomorphological importance.



THE METODO CLASSICO PRODUCTION

PINOT NOIR: grapes are destemmed and gently crushed. The must and skin stay in contact for 8-12 hours at 50 to 54 °F. During that period the aroma and color are naturally extracted into the must. After only the free-run juice is collected and the soft press until 0.2 bp. Then the must is chilled to 50 °F to allow all particles to settle. Following this process, the clear must is racked-off and inoculated with the addition of selected yeasts. Fermentation occurs at 60-70 °F, for 8-10 days. At the end of fermentation, the wine is chilled in order to avoid any malolactic fermentation and stored until blended into the cuvee.

CHARDONNAY: whole-cluster grapes are also gently crushed and pumped inside the press, like the Champenoise Methode, in order to better collect free run juice. The free run juice is the highest quality juice which preserves the elegance of the Chardonnay, avoiding any bitterness or astringency. After it is racked off, the clear juice must be protected in a similar way as the Pinot Noir.

Chardonnay fermentation occurs at 60-70 °F, for 10 days with a portion of the must and the remainder in stainless steel tank. Following fermentation, a portion of the base wines are encouraged to undergoes malolactic fermentation while others are chilled in order to avoid any malolactic fermentation.

ASSEMBLAGE OF THE CUVEE: The base wine that is produced in September is allowed to rest until February. Then, the winemakers taste the individual lots again in order to select the best Pinot Noir & Chardonnay to create the cuvee for Rotari 2016. The best tasting, richest, and fruity Pinot Noir is selected along with the most elegant, crisp, mineral driven Chardonnay. These lots are then married together with 5-7% of Chardonnay fermented in oak with partial malolactic fermentation. Once the cuvee is made the wine is cold stabilized, filtered and ready for the second fermentation.

Secondary fermentation is maintained at a critically controlled temperature of approximately 53-56 °F. First the filtered wine is chilled to 53°F and then chilled yeast is added to make sure a slow fermentation is maintained from the outset. This approach guarantees that our fermentation lasts for at least 40 days. This discipline is what develops the fine perlage found in Rotari.

MATURATION ON LEES: Rotari 2016 rests sur-lie for more than 24 months at a temperature of between 56-58 °F. During the aging process we conduct a routine remuage utilizing giro-palettes. Following the aging in the bottle we perform the disgorgement and addition of the proprietary dosage. The dosage is comprised of Chardonnay from the same vintage matured in neutral oak barrels which provides the wine with greater aromas without oak impact.



TASTING NOTES

COLOR: Brilliant straw-gold, effervescence is dense and persistent, with fine, vibrant bubbles.

NOSE: Initially the nose is aromatically expressive, and lifted with aromas of toast, wild-flowers, stone fruit and fresh pineapple with notes of minerality.

PALATE: Rotari Brut 2016 is immediately appealing with its lively presence and vibrant mousse. The mid-weight palate portrays honey-suckle, nectarine, with toasty compliments of light spice and river-stone in the clean and lifted finish.

FOOD PAIRING SUGGESTIONS: Lovely as an aperitif or with light pastas & meat dishes.

SERVING TIPS: Ready to drink; recommended tasting temperature is 46-48 °F.

TECHNICAL DATA

Alcohol: 12.5 % ABV

Blend: Chardonnay & Pinot Noir

Total Acidity: 6.6 g/l

pH: 3.10

Dosage: 8.6 g/l