



MASO CANALI

Maso Canali 2007 Trentino Pinot Grigio

This wine originated on the 17-acre, family-owned Maso Canali Vineyard in Trentino, Italy. The Canali family has lived on the estate for over 500 years, and has been planting Pinot Grigio grapes there since 1893. The fruit for the 2007 vintage was drawn from this estate and other carefully chosen sources in the premier growing region of Trentino. Because the Maso Canali vineyard is 500 meters above sea level, the soil has a special mineral concentration, which adds character to the wine.

Viticultural Notes

The climate during the maturation of the grapes was characterized by high daytime temperatures, which led to an exceptional maturation period and ideal growth of the grapes. Pinot Grigio was the first of the white varieties to be harvested in Trentino, with harvest beginning very early in mid-August in the warmer areas of Trentino and finishing in early September. The climate during harvest contributed to excellent sugar accumulation in the grapes, and the drop in temperature during the nights to 10°C promoted the development of aromatic substances, for a wine with marked varietal aromas and a pleasantly soft palate.

Winemaker Notes

All grapes were hand harvested, followed by a gentle pressing to extract the fresh fruit flavor while imparting minimal color from the skins. After slight clarification, the juice was fermented clean, in temperature-controlled stainless steel, with select yeast added at a temperature of 20°C. To intensify the tropical characteristics of the wine, all grapes are from late harvest (surmaturo) Pinot Grigio grapes. Additionally, 6% of the blend is from late harvest Pinot Grigio grapes that were dried on racks, vinified separately, and added to the final blend. This time-intensive “Passito” process gives the wine its unique body, complexity, and tropical fruit flavor. Finally, the wine was cold stabilized, filtered and bottled to retain the crisp, fruity characteristics of the wine and to avoid malolactic fermentation.

Tasting Notes

Maso Canali 2007 Pinot Grigio has a brilliant pale golden color and a full, ripe palate. The nose delivers peach and a hint of honey, and the wine is characterized by enticing flavors of lemon and fresh apple, with floral notes. It is well-balanced with a lovely, persistent finish and a lively acidity.

Finished Wine

Varietal Content:	100% Pinot Grigio
Varietal Origin:	Trentino
Alcohol:	12.8% by vol.
Residual sugar:	1.9 g/l
Total acidity:	5.9 g/l
pH:	3.5