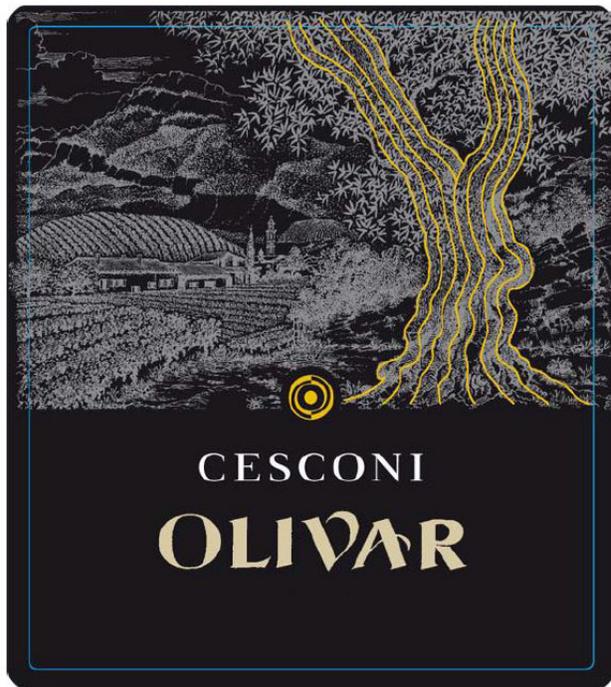


## PROFILE

Perched high above Trento on banks of the Adige River is the hill of Pressano. In these rugged Alpine surroundings, the Cesconi family tends their vineyards planted to both red and white grapes. The current proprietors can trace their family roots back to the 17th century, and building on more than two centuries of cultivating and producing wine in Trentino, the four Cesconi brothers - Lorenzo, Roberto, Alexander and Franco - as well as their father Paul, continue the family tradition. The family has a deep appreciation and respect for the achievements of their ancestors, however, they seek to build on this history by perfecting the traditional practices of the Domaine. To that end, the brothers work entirely organically in the vineyards and continue to move towards biodynamic methods.

Ian d'Agata writes in Vinous of the 2015 vintage: "Bright straw. Clean fresh orchard fruit and lemon ice aromas and flavors. Bright and juicy with good finishing cut and noteworthy clarity thanks to harmonious acidity. The long suave finish features persistent notes of apple and spicy pear. A blend of 40% Chardonnay, 40% Pinot Grigio and 20% Pinot Bianco; the two Pinots are aged in used oak barriques, while the Chardonnay matures in essentially new oak barriques. This is much more delicate and refined than some early vintages of Olivar, that was too marked by spicy and buttery oak." (91 points)



## SPECIFICATIONS

**Wine:** White Blend "Olivar"

**Varietals:** Pinot Bianco, Chardonnay, Pinot Grigio

**Appellation:** Vigneti Delle Dolomiti IGT

**Location:** Trentino - Pressano vineyard, 300 meters above sea level

**Exposure:** West and southwest

**Production:** 10,000-15,000 bottles

**Soil:** Werfen sediment

**Vineyard Age:** 25 years

**Pruning:** Pergola & Guyot

**Harvest:** Manual

**Agricultural Method:** Certified Organic (Siquira) 

**Vinification:** The grapes are crushed and macerated for several hours before being pressed in the absence of oxygen. The juice is removed from the skins within 12 hours of the pressing. Fermentation in oak, each variety separately, 10 months aging in barriques and large oak barrels.

**Tasting Note:** A full-bodied cepage of Chardonnay, Pinot Grigio, and Pinot Bianco that is fermented and aged partially in oak. Rich and intense notes of ripe peach, yellow apple, and toasted nuts. This would pair well with salmon, pumpkin ravioli, or light curries.

**Alcohol:** 13.7%

**Residual Sugar:** 0.7 g/l

**Acidity:** 6.5%