



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE



PRODUCER PROFILE

Estate owned by: Province of Trento
 Winemaker: Enrico Paternoster
 Total acreage of vine: 153 (62 Ha)
 Winery Production: 250,000 bottles
 Region: Trentino

WINE DESCRIPTION

An extension of the renowned institute, the winery of San Michele is located in what was once an Augustan monastery in the 12th century. Expanded over the course of the last 20 years, the winery today features modern enological technology that is dedicated to the production of indigenous and traditional grape varietals that represent the unique history of winemaking in Trentino. This is the first bordeaux blend produced in Italy. The first vintage was 1957.

TASTING NOTES

Ruby red color. Complex bouquet of aromas on the nose with overtones of spice and berries, together with smoky sensations. On the palate it is elegant, full-bodied, balanced and lingering.

FOOD PAIRING

Perfect with red meat and game dishes; ideal also to serve with cheeses at the end of the meal.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Weizacker
Vineyard size:	3 Ha
Soil composition:	Deep-calcareous, loamy texture, discrete organic matter content
Training method:	Simple pergola and vertical-trellised, guyot training
Elevation:	250 m a.s.l.
Vines/acre:	3,000-6,000/Ha
Exposure:	South west
Age:	16-26 years
Harvest time:	Mid October, manual harvest
First vintage:	1957
Production:	12,000 bottles

WINEMAKING & AGING

Varietal composition:	60 % Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc
Fermentation container:	Stainless steel tanks/15 days at 27°C
Maceration technique:	On the skins for 15 days at 27°C/ frequent pumping-over
Type of aging container:	French oak barriques
Length of aging before bottle:	15 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	0 g/L
Acidity:	5.2 g/L
Dry extract:	31 g/L

