



A Z I E N D A A G R I C O L A

Pojer e Sandri

ZERO INFINITO

Vineyard manager – owner: *Fiorentino Sandri*

Winemaker - owner: *Mario Pojer*

This sparkling wine belongs in the category dubbed “Col Fondo” in Italy as its secondary fermentation takes place mostly in tank before being transferred to the bottle where it finishes and then deposits a bit of sediment. Our Zero Infinito is a *Vino Frizzante*, that is, mildly “fizzy”. The color is straw yellow with moderately aromatic and floral: with notes reminiscent of elderberry and mountain flowers. The fruit might remind you of golden apples, pear, apricot, peach, with some tropical tones. On the palate the wine is fresh, with a juicy aspect, while many of the elements detected on the nose are confirmed on the palate. Refreshing it’s an ideal aperitif drink with friends and family. We enjoy this wine with various salumi. Most people will want to pour the wine carefully off its sediment by decanting the bottle, but the seriously adventuresome will shake the wine in bottle to enjoy the yeasty notes and its old-fashioned rusticity.

Vineyard situation: Maso Rella in the Val di Cembra, specifically in the village of Grumes situated at 800-900 meters above sea level with a southwest exposure.

Training system: “guyot”

Soil: from volcanic rock, porphyry with streaks of brown elements.

Grape varieties: Solaris, a new grape variety bred to be disease – resistant. It’s born in a famous grape institute in Freiburg, Germany in 1975 (the same year of Pojer e Sandri’s founding)

Alcohol: 12 %.

Life of wine: 2- 4 years.

Type of bottle: white glass to 0,750 stainless steel crown cap in cases of 6 bottles.

Label: from the trentino artist Rolando Trenti, inspired by the late wine critic Francesco Arrigoni.

Production particulars: The Solaris grapevine requires no (Zero) chemical treatments and Zero cellar treatments, hence the name **Zero Infinito** for the wine. It’s the result of eighty years of viticultural research (French, German and Russian) and thirty-nine vintages in the cellar in Faedo to get to create a wine of such

“purity” made with nothing other than sunshine in the vineyard and our guiding it into the bottle in the cellar. We hope you enjoy the fruits of our labor.

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