



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

Pojer e Sandri

Name of Wine: **VIN DEI MOLINI** DOLOMITI

Vineyard manager – owner: **Fiorentino Sandri**

Winemaker - owner: **Mario Pojer**

The colour is light ruby, coral.

The bouquet is very delicate...gently aromatic...

The grape is “Rotberger.”

It may remind you of Sauvignon Blanc with hints of elderberry and red currants.

Vin dei Molini is quite dry, fresh in its youth and pleasantly tangy...

It pairs well with cold appetizers Italian-style, seafood (especially oysters!),

Pasta, Risotto or white meat dishes.

Vineyard location: the name of the countryside on the hill of Faedo (where our winery is situated) is “Molini” at an elevation of 500 meters (1640 feet, or so) above sea level with a south – west exposure. The site is quite airy and well-ventilated because of the influence of “Ora” of Lake Garda (wind that comes from the nearby famous lake).

Training system: “pergoletta trentina aperta” with a vine density of 6500 per hectare.

Soil: as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite.

The soil is changeable in the depth from 30 to 100 centimeters. It’s muddy – calcareous and on a marly conglomerate.

Grape varieties: Rotberger that is a cross between Schiava and Riesling Renano.

Alcohol: 12 %.

Life of wine: Several years from the vintage.

Type of bottle: Bordeaux bottle.

Etc: In order to preserve the delicate aromatic characteristics (aromas and natural antioxidants) the grapes are worked in iperriduction (no oxygen). This is a proprietary technique using methodologies developed by Pojer & Sandri.

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Dolomiti