

# the wine trust

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## Cantina Rechsteiner Background

**Owner:** Florian von Stepski-Doliwa

**Winemaker:** Stefano Moreale

**Country:** Italy

**Region:** Veneto / Piavon di Oderzo

**Founded:** 1881

**Annual Production:** 10,000cs (total)

**Description:** Founded over 140 years ago, Cantina Rechsteiner comprises over 50 hectares of vineyards in Italy's famed Veneto. The estate produces wine only from estate-grown grapes, which are grown and cultivated in a certified sustainable manner. Rigorous viticulture, low-intervention winemaking and minimal use of chemical fertilizers combine to produce beautiful and authentic representations of the Veneto.

## Wine Notes – 2021 Rechsteiner Pinot Grigio

Cantina Rechsteiner traces its viticultural history to 1881 when Friederich Rechsteiner purchased the Piavon vineyard in Oderzo. The estate is now run by fourth generation owner Baron Florian von Stepski-Doliwa and produces a range of award-winning wines from sparklers to aperitifs made entirely from grapes grown in the clay soils of the estate's vineyards. The minimal intervention winemaking approach emphasizes the estate's exceptional Veneto terroir. The Pinot Grigio is a pale straw yellow color. It boasts a fruity nose with strong hints of yellow apple, pear and acacia flowers. The mouthfeel is crisp but smooth and velvety – everything a well-made Veneto Pinot Grigio should be. The wine is a critical favorite, having been awarded numerous medals by renowned international wine critics, including IWC and Decanter.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Grigio
<b>Vineyard Region:</b>	Veneto
<b>Vineyard Characteristics:</b>	20-year old vines, level ground
<b>Production Volume:</b>	2,000 cases
<b>Soil Types:</b>	Busco di Ponte di Piave / Piavon di Oderzo vineyards – calcerous and clay soils
<b>Wine-Making / Vinification:</b>	100% destemmed grapes undergo soft pressing to retain freshness. 10-day temperature-controlled fermentation in steel tank using select yeast, aged 4-6 months in steel tanks. No bottle aging Filtered immediately before secondary fermentation to retain optimal freshness, 90 mg/l SO2 added
<b>Alcohol / Volume:</b>	13.0%
<b>Residual Sugar:</b>	0.4 g/L
<b>Acidity:</b>	5.69 g/L