

# ECCO DOMANI®



## *Ecco Domani 2006 Chardonnay/Pinot Grigio delle Venezie*

Ecco Domani Chardonnay/Pinot Grigio combines the richness of Chardonnay with crisp and refreshing flavors of Pinot Grigio to create a wine with depth and character. These two varietals are blended into a clean wine in the style of Northeastern Italy, where Chardonnay typically never touches oak, and is characterized by ripe fruit flavors and lively acidity. Grapes for our wine come from Italy's "Tre Venezie" region, where the Chardonnay and Pinot Grigio varietals have been cultivated for more than a century.

### **Production Area**

The Tre Venezie is made up of three smaller growing regions: Trentino Alto Adige, Veneto and Friuli Venezia Giulia. With a climate known for cool nights and warm days, conditions in the Tre Venezie are conducive to exceptional grape maturation. Ecco Domani meticulously combines the inherent strengths of the fruit from each of these premier regions to create full-flavored wines with superb colors and wonderful aromas, backed by fine levels of intensity.

### **Viticultural Notes**

The climate during the maturation of the grapes was characterized by abnormally sudden changes in temperature. High temperatures and occasional rainstorms in June and July were interspersed with short periods of dryness, which helped in the maturation of the grapes. High temperatures during the day marked the harvest time, which started at the beginning of September and continued until the middle of October. The climate during harvest contributed to good sugar accumulation, while a steep drop in temperature to 10°C through the nights promoted the development of aromatic substances.

### **Winemaker Notes**

The 2006 Chardonnay/Pinot Grigio is crafted from 60% Chardonnay varietal grapes and 40% Pinot Grigio from Trentino, harvested at optimal maturity levels. A soft pressing was employed to enhance flavor extraction followed by fermentation in temperature-controlled, stainless steel tanks. To intensify the tropical characteristics of the wine, 10% of the blend was made from Chardonnay grapes that were left on the vine longer than normal, allowing the juice to develop greater concentration and complexity from the extended hang time. After settling, the wine was cold stabilized, filtered and bottled under cold, sterile conditions, avoiding malolactic fermentation and preserving the fruit characteristics of the wine.

### **Tasting Notes**

This wine has a clear, straw yellow color, with golden reflections. Floral and citrus fruit aromas lead to flavors of apple and tropical fruit on the palate, accompanied by pear and peach characteristics. It is a clean, medium-bodied wine, with crisp acidity and a long finish.

### **Finished Wine**

Varietal Content:	60% Chardonnay (10% is late-harvest), 40% Pinot Grigio
Appellation:	Tre Venezie
Alcohol Level:	12.5%
Residual sugar:	0.1 g/100ml
Total acidity:	0.55-0.60 g/100ml
pH:	3.5