

Trentodoc MW tour

(2-6 October 2019)

DAY 1 - Wednesday 2nd October 2019

12:05 *Arrival transfer*

Pick up at Verona airport and departing to Trento with the Trentodoc bus.

13:30 *Arrival in Altemasi for a simple lunch provided by the cellar*

Altemasi Winery

Cantina Altemasi, Via del Ponte 45

38123 Trento

14:30 – 15:00 *Introduction of Trentodoc with a tasting of four samples*

By Istituto Trento Doc (President Enrico Zanoni and Director Sabrina Schench).

10 minute break after the presentation.

15:10 – 17:00 *Altemasi Trentodoc – Presentation and tasting*

Altemasi Trentodoc: Passion and Technology; Pica project presentation (PICA is the most advanced technological platform in Italy for the implementation of intelligent and environmentally sustainable viticulture, a fully-operational, model of agronomic practices that constitutes the innovative *modus operandi* of Cavit's production chain). Tasting of range of Trentodoc wines. Referente: enologo Fabrizio Marinconz.

17:00 *Bus to Grand Hotel Trento*

<http://www.grandhoteltrento.com>

Address: Piazza Dante, 20, 38122 Trento TN, Italy

18:45 *Departure to Maso Franch with Cesarini Sforza*

19:00 – 20:00 *Seminar and tasting*

Trentodoc, using *Riserva* wines in the composition of the *cuvée* and the *liqueur d'expédition*. A wine-making area that produces wines with ageing potential. We'll compare the experience of Cesarini Sforza in using *Riserva* wines in the composition of the *cuvée de tirage* and the *liqueur d'expédition* in order to improve product quality using a strategy that emphasizes the territory.

20:00 *Dinner*

21:30 *Departure via bus to the hotel (15 min)*

DAY 2 - Thursday 3rd October 2019

8:20 *Departure from the Hotel by bus*

8:30 – 11:45 *Walkaround tasting of 120 Trentodoc samples*

Enoteca Provinciale del Trentino - Palazzo Roccabruna (800m from hotel) by bus.

Walkaround tasting of 120 Trentodoc samples, with representatives from 53 cellars present. All the samples will be available and at the disposal of the guests.

12:00 – 13:30 *Lunch at the Restaurant “Le Due Spade”*

leduespade.com (600 meters from Palazzo Roccabruna, on foot) with two producers.

14:00 - 15:30 *Producing Trentodoc in Cembra Valley: the character peculiarities of this territory*

Visit to the Chardonnay and Pinot Noir vineyards in Cembra valley. By bus we will reach Cembra Valley with Tomas Roman, (University Professor of Enology, vineyards, wine regions, international winemaking and tasting). He will be present to answer questions on soil, climate, and the vineyards of Cembra Valley.

Ten minutes free before starting the following seminar.

16:00 – 17:10 *Going deep into Trentodoc – Seminar at Fondazione Edmund Mach University*

Professor Fulvio Mattivi “Comprehensive mapping of volatile compounds in Trentodoc sparkling wines”. The aim of this lecture will be to describe the peculiar metabolomics space of Trentodoc wines, and to show that the grape cultivar signature, the pedoclimatic influence of the production area, and the complex technology of production, including ageing, are measurable in the final product. fulvio.mattivi@fmach.it. Ten minutes free.

17:20 – 18:20 *Tasting of old Trentodoc vintages at Fondazione Edmund Mach*

Roberto Anesi – Best Italian Sommelier 2017, will lead the tasting

19:00 *Private visit at Muse*

(open only for us) <http://www.muse.it/>

The Autonomous Province of Trento commissioned architect Renzo Piano to create, in a disused industrial area of approximately 19,000 sqm, not just a museum, but a place to reflect on the relationship between nature and man.

20:00 *Private dinner in the Muse*

Some producers will be present.

21:30 *Bus departer to the hotel (5min)*

DAY 3 - Friday 4th October 2019

8:30 *Departure from the Hotel*

9:00 *Moser - The freshness of Trentodoc*

Tasting session of sparkling wine bases, all made from Chardonnay grapes from different areas: starting from the plain at 200m, passing through the medium hills at 350m and arriving in the Val di Cembra, at 650m. At this tasting session, Moser will show how, in a few kilometres and rising to higher altitudes, the acidity varies from 8mg/l to 10.5mg/l (tartaric acid), whereas pH values vary from 3.15 to 2.90 in the highest areas.

10 minutes free time and departure.

11:00 *Endrizzi - Role and importance of yeast and selection in the second fermentation of Trentodoc*

Knowledge of the viticultural territory, evaluation of the specific microclimate, agronomic, viticultural and oenological choices essential for the production of the TRENTODOC sparkling wines compared to the TRENTO DOC still wines.

12.30 – 15:30 *Rotari - How to develop the fruit in Trentodoc*

Welcome by Chief Winemaker of Rotari, PhD Lucio Matricardi and business lunch at Rotari Cellar Winery tour (30 minutes) and tasting and technical review of the theme “Rotari: how to develop ‘the fruit’ in Trentodoc”. Back to the hotel and time to relax.

17:30 – 21:30 *Visit of Ferrari F.lli Lunelli cellar - Tradition and premium quality*

Visiting the Ferrari Trento winery is a full experience, a special journey “through Beauty and Taste”. After a welcome by a member of the Lunelli Family, guests will start a tour into the heart of the history of the traditional method. The visit of the cellar, where more than 20 million bottles lie waiting to reveal the magic of their fine bubbles, will be followed by a special tasting. The tour will continue at Villa Margon, a splendid XVI century mansion surrounded by the vineyards and will end in the Ferrari’s two starred Michelin restaurant, Locanda Margon.

Contact: Veronica Salvi (+39 340 2753986 – v.salvi@ferraritrento.it)

19:30 *Dinner at Locanda Margon*

www.locandamargon.it

21:30 *Departure to the hotel (10 minutes)*

DAY 4 - Saturday 5th October 2019

8:30 *Check out of hotel, departure by bus*

9:00 *Visit and tasting at Maso Martis Cellar (organic producer of Trentodoc)*

Welcome by Maso Martis’ family and staff: Roberta, Antonio, Alessandra Stelzer, owners – Matteo Ferrari, enologist - Alessandra Caroni:, and Export Manager.

Quick visit of the winery and vineyards (depending on the weather) with detailed explanation of the organic method adopted by the cellar, in the winery and in the vineyards (20/30 minutes max). Tasting of still base wine of harvest 2016: Chardonnay base wine (from steel and barriques), Pinot nero base wine, Pinot Meunier base wine. Ten minutes free.

10.30 Departure to Fassa valley

Light lunch, followed by some free time.

Afternoon tasting and optional extras!

Afternoon in Rifugio Fuciade (www.fuciade.it) where our guests will taste some of the Trentodoc we had in the city to check if there is any difference in tasting.

Option 1 – Spa afternoon

For the guests who would like to, we can organize three hours in Qc Terme Spa.

<https://www.qcterme.com/it/val-di-fassa/qc-terme-dolomiti>

Option 2 – Walk in the mountains (weather permitting)

If the weather is good, for another group we can provide a walk in the mountains (we will decide the difficulty level accompanied by an alpine guide or a bike tour.

Option 3 – Free time

Relax and enjoy some time off.

Dinner and overnight staying in the Rifugio.

DAY 5 (DEPARTURE) - Sunday 6th October 2019

Verona airport by bus. Pick up at 8.30 and at 9 am, departure to Verona airport. The drive from Rifugio to Verona takes about 3 hours.