



#### WINEMAKER

Carlo Ferrini

#### TECHNICAL DATA

Alcohol  
13%

# INFINÉ 1939

AT LAST CUVÉE VIGNETI DELLE DOLIMITI  
2018

#### BACKGROUND

In 1939, David S. Taub, the “father of Pinot Grigio,” was born. Beyond introducing Pinot Grigio to America, his quest was to showcase Italy’s finest wines. He dedicated 36 years to pursuing his dream with worldrenown winemakers; that effort culminated in this pure expression of Pinot Grigio from the most unique Trentino vineyards. His vision lives on with Infiné 1939. Infiné 1939 is a project over two years in the making, personally driven by Marc D. Taub, President & CEO of Taub Family Companies, in commemoration of his father David’s life-long drive to introduce America to wine, most notably Pinot Grigio from northern Italy.

Infiné means “At Last” in Italian. The name evokes a culmination of producing wines that represents the best a region can produce.

#### APPELLATION

Trentino, Italy

#### VARIETAL COMPOSITION

Sauvignon, Chardonnay, Gewurztraminer and Riesling Renano

#### TERRIOR AND VINTAGE NOTES

For At Last, grapes are from the IGT Vigneti Delle Dolomiti Valle dei Laghi, nestled between the mountains at the feet of the Dolomites. This area showcases a variety of aromatic international and indigenous white grape varieties making it ideal for the production of a complex, high quality, and age-worthy cuvée.

Grapes are hand picked from two vineyard sites covered in glacial and calcareous soils. Nearby Lake Garda provides warm weather during the day with temperatures cooling at night. Freshness and high acidity are the hallmark characteristics of the fruit grown in these sites.

#### WINEMAKING

The wine is made using a select number of white grape varieties grown at Maso Toresella. Sauvignon Blanc and Chardonnay comprise the majority of the blend, with smaller additions of Gewürztraminer and Riesling Renano. The vines are trained in the Guyot and spurred cordon methods, with a planting density of 5,550 vinestocks per hectare. Grape production never exceeds 1.3 kg of grapes per vinestock.

#### TASTING NOTES

Straw yellow color with hints of pale green. Complex and elegant bouquet with fruity notes of fresh citrus and white flesh fruits (Golden Delicious apple, Williams pear and peach), well-combined with tropical notes of pineapple and delicate spicy aromas of sage and field balm. Flavors echo the aromas; well structured, with exceptional mineral qualities and a harmonious and fresh finish.

*Infiné*  
1939



90 VINOUS  
POINTS March 2022



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