



Welcome to our newsletter

July 2026

New Arrivals: Cembra

Pinot Grigio Trentino DOC

CEMBRA▲
cantina di montagna

The Pinot Grigio grape has been grown in Trentino for decades. In the terraced vineyards of the Cembra Valley, it acquires the characteristics of minerality, verticality and freshness typical of upland cultivation. It presents a brilliant golden colour and an elegant varietal aroma of ripe fruit with hints of pear and yellow peach. On the palate, it is refined, harmonious and well-balanced, with distinctive minerality and a return of ripe fruit.

Food Pairing

With light, fresh dishes, especially freshwater fish, white meats, vegetable-based starters, and pasta with delicate sauces.

Aperitif snacks; Mild cheeses, simple charcuterie, and salty bites keep the wine's citrusy freshness lively.

Serving Tips

Should be served well chilled at 10–12°C for peak aromatics and minerality.



Schiava Trentino DOC

Schiava, a Trentino autochthonous grape variety, has always been cultivated on the typical terraced vineyards in Valle di Cembra.

Of a light red colour, Cembra Schiava has an elegant aroma evoking fresh red forest fruits. Soft and well-balanced on the palate, it has a slightly acidic note which marries well with traditional local dishes.

Schiava (different varieties): Schiava Grigia, Schiava Grossa, Schiava Gentile, Schiava Meranese

Food Pairing

It pairs exceptionally well with white meats, cured meats, fish, Southeast Asian dishes, and light Italian fare.

Pecorino, Grana Padano, Parmesan, and dried ricotta stand up to its crispness.

Serving Tips

It is best served slightly chilled at 10–14°C.



Cembra Cantina di Montagna is a high-altitude cooperative winery founded in 1952 in the steep, terraced Cembra Valley of Trentino, where about 300 growers farm porphyry-rich slopes between 500 and 900 m to produce wines defined by alpine freshness, precision, and strong mineral character. Rooted in “heroic viticulture,” the winery preserves over 700 km of historic dry stone terraces and relies on meticulous manual work to cultivate Müller Thurgau, Riesling, Chardonnay, Pinot Nero, Schiava, and Trento doc quality Chardonnay, all crafted with a philosophy that emphasises purity, sustainability, and the deep connection between mountain landscape and wine identity.



Estate of the Month

TENUTE DEL CERRO

Tenute del Cerro is a major Italian wine group founded in 1978, bringing together five historic estates across Tuscany and Umbria and producing wines that highlight native grape varieties, biodiversity, and deep regional heritage. The company began with the acquisition of Montecorona in Umbertide and Fattoria del Cerro in Montepulciano, later expanding to include La Poderina in Montalcino, Còlpetrone in Gualdo Cattaneo, and Villetta di Monterufoli in Monteverdi Marittimo.

Each estate carries its own cultural legacy, from ancient abbeys and hermitages to historic agricultural landscapes, while the group as a whole focuses on preserving terroir, elevating traditional varieties, and producing high-quality wines that express the heart of central Italy.



Villa Grazianella in Montepulciano