

BODEGA
TRIVENTO
ARGENTINA

COMPOSING PITCH-PERFECT WINES

TRIVENTO WINEMAKER (FOLK SINGER AND GUITARIST): GERMÁN DI CESARE

“The best measure of a wine’s worth is an empty bottle,” says Trivento winemaker Germán di Cesare. Though responsible for Trivento’s premium Reserve, high-end Golden Reserve and Amado Sur wines, Di Cesare’s down-to-earth approach is typical of the man. Highly regarded for making award-winning wines at Trivento’s 3,185-acre estate in Mendoza, Argentina, this English-speaker is also known for his warmth, spontaneity and close-to-professional musicianship. An authority on traditional Argentine culture, Di Cesare is also a talented folk singer, classical guitarist, skilled dancer and a mean cook, specializing in local cuisine.



Di Cesare’s wines reflect that balance of technical perfection achieved through hard practice and joyfulness. Like other winemakers, he pays close attention to location, soil, and climate. But, in addition, at Trivento (meaning “*Three Winds*”), three prevailing winds that sweep through Mendoza and forge the identity of the terroir are truly key. Understanding how best to harness and work with those distinctive winds can be difficult for an outsider, but it is nearly instinctive for a local boy such as Di Cesare.

Di Cesare’s passion for winegrowing and winemaking can be traced to his grandfather Armando – a vineyard manager. Armando met his future wife Alicia during harvest in a Luján de Cuyo vineyard. None of their children worked in the wine industry, but Germán followed in his grandparents’ footsteps. He studied Enology at the Liceo Agrícola y Enológico Domingo Faustino Sarmiento and went on to receive his Master’s degree in viticulture and oenology from Juan Agustín Maza University.

Di Cesare has been putting his stamp on Trivento’s wines since February 2002, when he joined the winery and took on various jobs in the cellar, barrel room and laboratory. In 2008, he was assigned responsibility for the winery’s Trivento Reserve range, as well as the Amado Sur line of contemporary blends and Brisa de Otoño, a late-harvest wine. When those wines won awards in competitions around the world, Di Cesare was pegged to oversee production of Trivento’s Golden Reserve range of *cru* single varietal wines in 2009.

Di Cesare is, of course, always on the look-out for new *cru* sites and based on ongoing research he is excited about the potential in high-altitude areas of the Uco Valley. At Trivento, he is constantly refining his craft, sometimes going back to older techniques, using concrete tanks and larger *foudres* for aging, and pulling back on oak treatments to let the fruit shine. Getting just the right blend and proportions of different varietals for the Amado Sur range is a particular challenge and art, with Di Cesare tasting every day at critical stages.

What does Di Cesare look for in a wine? Honesty, freshness, fruit without heaviness, a wine that is both easy-to-understand yet complex in flavor. Above all, like its creator, the wines should be vibrant, joyful, and pitch-perfect company every day. Wines Di Cesare oversees that are imported into the U.S. comprise:

Trivento Reserve Cabernet, Cabernet-Malbec, Chardonnay, Malbec, Pinot Noir, Syrah, Torrontes – SRP \$11
Trivento Golden Reserve “cru” Malbec – SRP \$21
Amado Sur blends (based on): Malbec and Chardonnay – SRP \$15

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