



NOSIOLA

TRENTINO DOC



VINEYARD CHARACTERISTICS

Location of the vineyards In the valley bottoms or hills up to 350 m a.s.l. in breezy areas without stagnant moisture to prevent rot of the grape bunches. The soil is primarily alluvial and very gravelly with a good limestone component that lends the wine freshness and elegance.

Grape variety used 100% Nosiola.

Training system Double and split Trentino pergola.

VINIFICATION AND AGEING

Harvest Careful, timely thinning ensures that grape yields per unit of surface area are within the limits established by the production standards. The harvest takes place in mid-September, choosing the ripest, healthiest bunches and using small containers to quickly transport them to the winery.

Vinification The whole grapes transported to the winery are immediately destemmed and crushed. They are then soft pressed while striving to reduce contact with the air to a minimum. Alcoholic fermentation lasts approximately 7 days and occurs at controlled temperatures between 16 and 18 °C (61 to 64 °F). After fermentation is complete, the wine is cooled and separated from the gross lees.

Ageing The wine is aged for approximately 5 months in steel tanks at a temperature of approximately 10 °C (50 °F). A portion of the wine is aged on the fine lees, which are kept suspended through periodic stirring.

ORGANOLEPTIC CHARACTERISTICS

Colour Pale straw-yellow colour with greenish highlights.

Aroma Subtle and generous, with elegant fruity notes. It is distinguished by scents reminiscent of hazelnut, a varietal characteristic.

Flavour A fresh, balanced and well-rounded wine. It has a pleasantly tart aftertaste.

ANALYTICAL DATA (For the vintage:)

Alcohol 12% vol.

Residual sugar From 2 to 4 g/l.

Total acidity From 5.30 to 6.10 g/l.

pH Approximately 3.30.

Contains sulphites.



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PAIRINGS

- Light starters
- Dishes made with lake fish (trout and perch in particular)

SERVING TEMPERATURE

8-10 °C (46-50 °F), it should be consumed immediately after opening. Best consumed within two years of the vintage.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources. Store bottles horizontally.

AGEING POTENTIAL

2 years.

PALLETISATION

Size 0.75 l (1.21 kg)

Type Bordeaux

Bottles per case 6 bottles • Weight 7.4 kg

Case dimensions Length 24 cm • Height 30 cm • Width 15.5 cm

Palletisation 110 cases • Weight 834 kg • Height 167 cm