



NOSIOLA

*straw yellow colour with green highlights;
characteristic, delicate, fruity and flowery aroma;
average structured, pleasantly acidulous*

Mark	Trentino DOC
Grapes	Nosiola
Vineyard	Vigalzano
Soil	originated from outcrops of metamorphic rock-slates, dissolved, sandy structure, neutral
Training system	simple Trentino pergola
Vine density	4.200 plants/hectare
Year of vineyard installation	2011
Yield per plant	2 kg/vine
Harvesting	by hand, second decade of September
Vinification	traditional white wine vinification process; fermentation performed entirely in stainless steel containers; left at length over lees
Aging	6 months in steel, 2 months in the bottle
Production	11.000 bottles
Serving Temperature	8 – 10°C
Combinations	perfect as an aperitif, with light appetizers and grilled fish



TASTING NOTES:
