

# NOSIOLA

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

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



## TASTING NOTES:

---

---

---

---

---

---