



Nosiola

IGT – VINEYARDS OF THE DOLOMITES

The colour is straw yellow with greenish reflections.

With a delicate, elusive but very personal fragrance, with delicate fruity nuances reminiscent of the Golden apple.

The taste is sapid and fragrant with an average acidity, with an aftertaste reminiscent of hazelnut.

It is a dry aperitif wine, from lean starters of fish and meat, from light soups to raw crustaceans, it also goes well with soft cheeses.

Vineyard situation: on the fan of the cadastral municipality of Faedo in the Coveli Erti area at 300 m. above the sea level., with South - West exposure and Pra Grand area at 550 meters above the sea level. with westerly exposure.

Training system: "pergoletta trentina aperta" with a vine density of 6500 plants per hectare and guyot (6200 per hectare).

Soil: as regards geomorphological, Faedo is located between the Permian formation of the porphyritic platform (volcanic rock) and the Werfenian deposits of sandstones, siltstones, limestone marls and dolomite.

The soil is variable in depth from 30 to 100 cm, it is of the silty-calcareous type and rests on a marly conglomerate.

Grape varieties: Nosiola.

Hectare production: 110 q.li.

Alcohol: 11,5%.

Life of wine: it is a wine that should be consumed young but there is no lack of exciting results even after 5/10 years of aging.

Type of bottle: Bordeaux bottle in cartons of 6 bottles.

Notes: the white vinification method involves washing the grapes and pressing in a controlled atmosphere. Both techniques have been developed in the company pursuing the aim to avoid the use of exogenous antioxidants and to preserve the varietal characteristics of the grape itself (aromas and antioxidants)

The origin of the name, Nosiola, is not certain, it could refer to the finish of the wine with a bitter taste, which recalls the hazelnut or amber color of ripe berries.

