

Arèle Vino Santo Trentino DOC

General characteristics

The production of Vino Santo boasts a long tradition in Trentino, where it started over 200 years ago. At the end of the 19th century, it became the toasting wine at the royal courts of Central Europe, particularly in Austria and Germany. Highly valued and exceptionally rich in tradition, Arèle Vino Santo Trentino is produced from naturally raisined grapes traditionally vinified at Easter. That is exactly where the name Vino Santo (Holy Wine) comes from, because the grapes were pressed during the Holy Week. This wine reveals an extraordinary resistance to ageing. Indeed it is possible to find excellent Vino Santo aged over 30-40 years.

Production area

Situated between mountains at the foot of the Dolomites, and connecting Trento to the northern shores of Lake Garda, the Valle dei Laghi is the ideal area for the production of Arèle Vino Santo. Lake Garda strongly influences the climate: during the day there is a constant warm, dry wind called "Ora del Garda" blowing down the valley, while at night the temperatures are cooled down by the breeze blowing from the Dolomites. The resulting climate is sub-Mediterranean which, as well as enabling olive trees to be cultivated and other typical species of Mediterranean flora to grow wild, allows the grapes to express all those characteristics typical of high quality during preparation to make Vino Santo: natural, optimum raisining of the grapes during the autumn and winter seasons.

Grape varieties

Exclusively Nosiola grapes, a variety with white berries indigenous to Trentino. The selecting of the bunches is of fundamental importance for the making of Arèle Vino Santo, as only sparse, perfectly healthy bunches are chosen, to guarantee an optimum raisining process.

Vinification and maturation

The well-ripened grapes are harvested in October and laid out on traditional drying racks, which in the local dialect are called *Arèle*. The raisining takes place in naturally-ventilated lofts, without being forced in any way. After 5 – 6 months the grapes, by then intensely raisined and attacked by noble rot (*Botrytis Cinerea*), are pressed and the must fermented in small tanks. The wine produced in this way is aged for more than 10 years in small oak casks where it acquires extraordinary richness and an intense bouquet. It is then left to develop in the bottle for a further 8 – 10 months.

Analytical data

Alcohol: 14% vol
Total acidity: 6.5 g/l
Residual sugars: 160%



Organoleptic characteristics

Bright golden yellow in colour, Arèle has an intense, complex nose with hints of nuts, especially almonds and walnuts, and honey. On the palate it reveals great balance between the alcohol and residual sugar and a particular richness in the mouth.

With food

Ideal with biscuits and dry pastries. It matches however just as well with creamy desserts.

Serving temperature:

12 – 14 C°

Allergens:

Sulphites