

# Nosiola

**BOTTEGA  
· VINAI ·**

## WINE

Nosiola

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino DOC

## GRAPE

Nosiola with yields of 70 hl/ha.  
Hand-picked.

## VINEYARD

Valle dei Laghi on the slopes of the Calavino mountains, where there is a large difference between day and night temperatures, which produces crisp, aromatic wines.

Valle dei Laghi has a Mediterranean climate with wide-ranging temperature fluctuations between night and day, alluvial soils or ancient glacial terrain between 200 and 300 m above sea level.

## VINIFICATION

After careful selection of the bunches a soft crushing is carried out, then it is left to ferment at a controlled temperature. Refining in stainless steel follows for four months, after which it is bottled cold-sterile.

## REFINEMENT

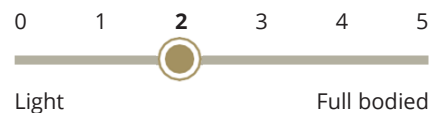
Stainless Steel

## DESCRIPTION

Pale straw yellow colour with distinct greenish hints. Pleasant bouquet with floral notes, with a lightly aromatic background with fruity notes of apricot and green apples. A dry taste, pleasantly fresh flavour with vaguely aromatic notes.



### WINE STYLE



### ANALYSIS

Alcohol: 12,50 % vol.  
Total acidity: 6 g/l  
Residual sugar: 3 g/l



### SERVING SUGGESTION

Temperature: 12-14 °C  
Pairings: ravioli with melted butter and sage, trout, vegetable omelettes.



### SIZES AVAILABLE

75 cl



### ALLERGENS

Sulphites



### NOTES

Vegan  
Gluten Free