

# Arèle Vino Santo

**WINE**  
Vino Santo

**COUNTRY**  
Italy

**REGION**  
Trentino

**APPELLATION**  
Trentino DOC

**GRAPE**  
100% Nosiola with yields of 70 hl/ha.

**VINEYARD**  
Situating 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 raising of the grapes during the autumn and winter seasons.

## VINIFICATION

The well-ripened grapes are 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

## REFINEMENT

Barrels and oak cask

## DESCRIPTION

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.

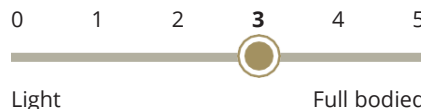


**WINE  
STYLE**



Sweet

Dry



Light

Full bodied



## ANALYSIS

Alcohol: 12,5 % vol.  
Total acidity: 7.5 g/l  
Residual sugar: 165 g/l



## SERVING SUGGESTION

Temperature: 12-14 °C  
Pairings: Ideal with biscuits and dry pastries. It matches however just as well with creamy desserts.



## SIZES AVAILABLE

50 cl



## ALLERGENS

Sulphites



## NOTES

Vegan  
Gluten Free