

TRENTINO DOC NOSIOLA BOTTEGA VINAI

General characteristics	Classic indigenous white fruited grape variety that has been cultivated since time immemorial in the Valley of Lakes (where they are left to wither over a long period to produce the famous Vino Santo) and on the lower hills of the Cembra Valley (in the area of Pressano). It probably owes its name to the hazelnut-yellow colour of its long shoots. It is a rustic drought-resistant vine that grows best on a well-ventilated hill-side, on grey loam rock soil. It dislikes rain, especially during the flowering period.
Production Area	The Valley of Lakes on the slopes of the Calavino mountains, where there is a large difference between day and night temperatures, which produces crisp, aromatic wines.
Grape Variety	Obtained exclusively from the Nosiola grape with a yield of 70 hectolitres per hectare. The leaf is quite small with an open indent and dark green on the upper layer, light green on those underneath. The bunch shape is irregular, sometimes alate but usually compact (the looser ones are more suited to withering to make Vino Santo), the skin is greenish yellow and the pulp neutral.
Vinification and maturation	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.
Analytical Data	Alcohol: 12,50% vol. Total acidity: 6 g/l Sugar-free extract: 20 g/l Residual sugars: dry
Organoleptic characteristics	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.
Matching with food	Trentino-style Strangolapreti (spinach dumplings) with melted butter and sage, trout with almonds en papillote, vegetable omelettes.
Serving temperature:	12 – 14 C°
Allergens:	Sulphites