

## *Nosiola Conzal 2018* TRENTINO DOC

*Nosiola is the only indigenous white grape variety in Trentino and has been cultivated here for several centuries. Some of the details of the wines described by Mariani in the chronicles of the Council of Trent (1545-1563) published in 1673 have led us to believe that this grape variety was already being cultivated in Trentino at that time. The name derives from the colour of the canes and the flavour of the wine, reminiscent of hazelnuts.*

*The limited distribution of this grape variety (hence the name chosen for the wine, Conzàl, which in dialect means pannier) is due to the fact that it is very finicky and requires a constantly ventilated climate.*



**Production area:** The vineyards in which the *Conzàl* grapes are grown are situated on hillsides, at around 350 m above sea level in the area most renowned for growing Nosiola, the Calavino Mountains. This ridge carved out by ice has deep limestone and marl soils with a distinct clay texture. In this small area, the vineyards trained using the *pergola trentina* system are planted on small terraces known as “*fratte*” bordered by dry stone perimeter walls, which support and retain the fertile soil.

**Grape variety:** For this selection, well-balanced vines were chosen that were at least thirty years old. It was produced exclusively from Nosiola grapes, with yields of around 8,000 kg/ha. The Nosiola leaf is rather small with a very open petiole sinus, dark green in colour on the upper side and pale green on the lower side; bunches are irregular, sometimes winged, for the most part compact (sparse bunches are more suited to raisining to make *Vino Santo Trentino*); the skins are green to yellow and the flesh neutral.

**Production technique:** After the bunches have been carefully selected, the grapes undergo light maceration in the press, followed by gentle pressing and fermentation in steel tanks with temperature control. The wine is then left to develop in stainless steel for around 6 months before being cold bottled.

**Analysis:** - Alcohol: 12.50 % vol. –Total acidity: 6 g/l –Net dry extract: 20 g/l – Residual sugar: 2.5 g/l –Contains sulphites

**Wine description:** Pale straw yellow in colour with slight greenish tinges. Pleasant, marked floral nose of white blossom and fruity notes reminiscent of apricot and green apple. Dry, lusciously crisp palate, with good minerality.

**Food pairings:** Ideal with light starter dishes, salads and non-smoked cured meats; recommended with fish dishes.

**Serving temperature:** 12-14°C.