



NOSIOLA VIGNETI DELLE DOLOMITI IGT

Classification: Vigneti delle Dolomiti IGT

Variety: 100% Nosiola

Provenance: Sarche, Trento, Rauten Vineyard, along the river Sarca (Sarca Valley).

Soil: Alluvial medium texture, with gravel.

Yield/Ha: 6,000

Training Method: Simple guyot with chestnut poles.

Vinification and maturing: Soft pressing, fermentation leaving the skins in contact with the must for a week, then rest on yeasts in acacia barrels until May and June of the following year, followed by aging in stainless steel tanks for 6 months and in bottle for another 4 months.

Alcohol content: 14.5%

Organoleptic characteristics: Full body, good structure.

Serve with: first courses, fishes, appetizers.

Serving temperature: 64-68°F



Tradizione Imports - 205 East 42nd Street, Suite 901 - New York, NY 10017 -
Phone 646-893-3010