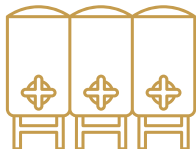


Nosiola Trentino

-Istituto Agrario San Michele
all'Adige-



Italy
Trentino
Trento



VINIFICATION

Traditional white vinification.
Fermentation in stainless steel
tanks with extended contact on
fermentation lees.



AGEING

The wine is aged for 6 months in
stainless steel and a further 2
months in bottle before release.



Straw-yellow colour with
greenish reflections.



TASTING NOTES



Delicate, characteristic bouquet
with fruity and floral notes.



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

12,5%



GRAPE VARIETIES

Nosiola

FARMING SYSTEM

Simple Trentino pergola training
system

HARVEST

Manual, second decade of September



Medium-bodied, with a
pleasantly crisp acidity.