



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE



PRODUCER PROFILE

Estate owned by: Province of Trento
Winemaker: Enrico Paternoster
Total acreage of vine: 153 (62 Ha)
Winery Production: 250,000 bottles
Region: Trentino

NOSIOLA TRENTINO DOC

WINE DESCRIPTION

This wine is made with 100% Nosiola, a native grape from Trentino. According to ampelographers, the name Nosiola could derive from the Italian word for hazelnut ("nocciola") which may be a reference to either the hazelnut aroma that sometimes comes out in Nosiola-based wines, or to the light, instead of dark, brown color that raisined Nosiola grapes turn when they are very mature.

TASTING NOTES

Straw yellow color with green highlights. Characteristic nose of fruit and floral notes, like kiwi, white peach, fresh nectarine, litchi and orange flower. On the palate it is crisp, with medium structure, pleasant acidity, fresh aromatic and mineral finish.

FOOD PAIRING

Excellent with light and seafood appetizers and grilled fish.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Vigalzano
Vineyard size:	1,5 Ha
Soil composition:	Originated from outcrops of metamorphic rock-slates. Dissolved, sandy structure.
Training method:	Simple Trentino pergola
Elevation:	450 m a.s.l.
Vines/acre:	4,200/Ha
Exposure:	South
Age:	5 years
Harvest time:	Mid September, manual harvest
First vintage:	90's
Production:	11,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nosiola
Fermentation container:	Stainless steel tanks/15 days at 15°C
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	6 months on the lees
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	2 g/L
Acidity:	6.8 g/L
Dry extract:	20 g/L

