



NOSIOLA TRENINO DOC

SOLE ALTO

Marco Donati

PRODUCTION AREA

From grapes grown on the sunny hills of the Valle dei Laghi, near the lake of Garda

GRAPES

100% NOSIOLA (a typically autochthonous variety)

WINEMAKING TECHNIQUE

Soft pressing of the clusters, temperature-controlled fermentation, maturation in stainless steel tanks

TASTING NOTES

COLOUR: straw yellow

NOSE: fruity, reminiscent of wild apple and mint

PALATE: fragrant, fresh and lively, light and dry

ALCOHOL: 13% VOL

SERVING TEMPERATURE

Serve at 10° C

FOOD PAIRING

An excellent aperitif, starters, fish and shellfish hors d'oeuvre

CONSERVATION AND AGING

Can age for three years