



NOSIOLA

Nosiola, the most characteristic local variety from the Trentino region, nowadays not quite as common; it is part of our heritage, which we, the Bolognani family, enthusiastically promote.

This exclusive wine, made from the grapes of the same name, which grow in ancient vineyards on the hills around Masi di Presano, North-East of the town of Lavis, in an area that is between 350 and 450 meters above sea level.

Grapes are hand-picked between the end of September and the beginning of October. We macerate the wine without the skins, according to tradition, and subsequently allow the wine to ferment and age on the lees on small casks and then bottle it in spring. We offer the current vintage but it often ages surprisingly well.



Organoleptic properties

COLOUR: straw-yellow, with greenish reflections highlights.

AROMA: strongly fruity, medium intensity, characteristic.

FLAVOUR: dry, savoury, lively, its fragrance is characterized by the intense fruitiness that defines this grape.

It has good ageing potential (beyond two to three years); the year's vintage embodies its full freshness, but it evolves pleasantly towards complex mineral notes that retain their structure even after several years.



Best enjoyed at a temperature of 10-13°C.

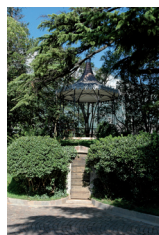


It pairs well with lake fish, trout, white meat, gnocchi, vegetables, salted pastries and sweet cheeses.





BOLOGNANI



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