



## SALVETTA Nosiola Bio

REGION/ ORIGIN	Trentino-Alto Adige Vigneti delle Dolomiti IGT	WINEMAKER	Francesco Salvetta
VINTAGE	2013	WINERY ESTABLISHED	2009
VARIETALS	100% Nosiola	VINEYARD(S)	Estate fruit – Rauten Vineyard
ALCOHOL	11.5%	AGE OF VINEYARD(S)	9 years old 1.5 hectares
FERMENTATION	Acacia barrels 7 days w/skins Indigenous yeasts	SOIL TYPE	Alluvial sand, limestone
AGING	9 months	VINEYARD(S)' ELEVATION	250 meters
BARREL TYPE/ YEARS IN USE	2000L Italian Acacia wood 20+ years old	FARMING METHODS	Organic certified
FILTER/FINING	Light	HARVEST	Late Sept./Early Oct.
TOTAL SULFUR/ RS	25 mg/l 2.7 g/l	PRODUCTION	6,000 bottles

***Nosiola is Trentino's only indigenous white grape variety,  
taking its name from 'nocciola' meaning hazelnut, because of the hazelnut color when the grape ripens***

Azienda Agricola Salvetta is a small and beautiful estate in the town of Sarche, very close to Trento, up in the jutting mountains of the Dolomites of northern Italy. A stunningly gorgeous plot of 3 vineyards, with limestone cliffs on the north side of the vines, and the Sarca River on the south; creating a total of 1.5 hectares dedicated to the local Nosiola grape variety. The Sarca Valley is well known for this grape, as this sub-Mediterranean microclimate and the soil composition are perfect to make a dry and vibrant styled white, as well as the famous and sweet Vino Santo. Dario Salvetta purchased the Rauten farm in the early 1930's, making the area's traditional sweet wine for decades (this wine dates back to the 16<sup>th</sup> century), and passing the duties onto his son Giancarlo and now Francesco. Completely organic farming practices (certified since 2012) have always been part of the estate, and Salvetta officially became a winery in 2009, dedicated to make exquisite wines in a clean and natural way.

***Nosiola Bio – 'Organic production of Nosiola wine, made as it use to be!'***

The 2013 Nosiola Bio is a lovely example of the Nosiola grape, which is native to the northern part of Italy, in Trentino. Coming from only 1.5 hectares of organic vines, this wine was hand-harvested from the fields when the grapes were a perfect hazelnut color, as well as hand de-stemmed before a native yeast fermentation. Placed into giant acacia barrels, the juice stayed in contact with its skins for the first 7 days of fermentation before being pressed. The alcoholic fermentation took 20 days to complete, and when natural malolactic began, it lasted for nearly a month. Another 9 months in the old barrel added plenty of texture and finesse to the finished wine, which rested for one year in bottle before it was released. Pleasant white flowers back by citrus and pear come through on the nose, leading to a fresh, yet weighty mouth feel that displays tones of hazelnuts and clean salinity. This wine is perfect for hard cheeses, charcuterie, and rich seafood dishes.