

Salvetta Nosiola Bio

(Vigneti delle Dolmiti IGT)

100% Nosiola



Coming from only 1.5 hectares of organic vines, this Nosiola 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 stainless steel tanks and amphora, the juice stayed in contact with its skins for the first 7 days of fermentation, before being pressed and transferred to large acacia barrels to finish fermenting and aging for 9 months. 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.

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