



## SALVETTA Vino Santo

REGION/ ORIGIN	Trentino-Alto Adige Trentino Vino Santo DOC	WINEMAKER	Francesco Salvetta
VINTAGE	2009	WINERY ESTABLISHED	2009
VARIETALS	100% Nosiola	VINEYARD(S)	Estate fruit – Rauten Vineyard
ALCOHOL	13.5%	AGE OF VINEYARD(S)	9 years old 1.5 hectares
FERMENTATION	Stainless steel & Oak Indigenous yeasts	SOIL TYPE	Alluvial sand, limestone
AGING	4-5 years	VINEYARD(S)' ELEVATION	250 meters
BARREL TYPE/ YEARS IN USE	French oak 20+ years old	FARMING METHODS	Organic (certified in 2012)
FILTER/FINING	Light	HARVEST	Late Sept./Early Oct.
TOTAL SULFUR/ RS	65 mg/l 147.3 g/l	PRODUCTION	1,800 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.

### ***Vino Santo = Holy Wine***

***A traditional wine dating back to the 16<sup>th</sup> Century where the dried grapes are pressed on Easter week***

The *Nosiola Vino Santo* is a rare treat that rivals the best dessert wines of the world. A tradition that has been carried out since the mid-1500's in the hills of Santa Massenza, the Salvetta family makes this wine in tribute, following the classic 'Holy Wine' practices of centuries old. Nosiola is harvested late in the season and is laid to rest on 'arele' (a particular kind of rack) for 5-6 months, exposed to the winter winds and temperature, where it slowly develops Noble Rot which accentuates the dehydration of the grapes. About 80% of the weight is lost from the berries before they are pressed (taking about 200 pounds of grapes to accomplish 40 half-bottles of Vino Santo), which occurs during Easter week each spring following harvest. Natural fermentation lasts at least 3-4 years in old oak barrels, adding depth and complexity to this remarkable juice. Aromas of ripe peaches, lime zest, and almond paste lead to a rich and decadently sweet pallet of creamy tropical fruits and jam, while carried perfectly by the grape's naturally high acidity. This Vino Santo is truly a contemplative and lovely after dinner beverage.