

## Salvetta Vino Santo

(Vino Santo Trentino DOC)

100% Nosiola



A tradition that has been carried out since the mid-1500's in the hills of Santa Massenza, the Salvetta family this 'Holy Wine' from Nosiola, which is harvested late in the season and is laid to rest on 'arele' for 5-6 moths, exposed to the winter winds where it slowly develops Noble Rot, accentuating the dehydration of the grapes. 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.

*Bon Vivant*

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