

Nosiola IGT Vigneti delle Dolomiti

Pressano is considered as the birthplace of **Nosiola** and there are proofs that show that this autochthonous wine variety was cultivated here around the 16th century. During the Austro-Hungarian Empire it was cultivated almost illegally in the vineyards of Pressano, because the Avisiane Hills must be cultivated only with red wine varieties (Schiava).

In the year 1999, when we arrived at Maso Grener, in the vineyards there were only 150 vines of Nosiola, that were very old. Later we double-grafted some hundreds of Chardonnay vines with Nosiola, in order to have a sufficient quantity to proceed with the vinification.

For us the Nosiola represents the bondage with the past generations of winemakers.

The Maso Grener **Nosiola** is a fine and full of aroma wine, fresh as an alpine breeze. The flavour remembers fleshy fruits with pit, a bouquet of spring flowers picked up in the vineyard. Light bodied but it features a fresh and salty taste.

VINEYARD

Nosiola (mass selection)

Vintage: some vines are more than 50 years old.

PRODUCTION AREA

Maso Grener vineyards, placed 330-350 metres a.s.l., with southwest exposure.

SOIL

Dolomitic soil ("white lands").

PRIZE: 7 - 9 € (8.30 €)

