



A Z I E N D A A G R I C O L A

Pojer e Sandri

NOSIOLA DOLOMITI

Vineyard manager – owner: **Fiorentino Sandri**

Winemaker - owner: **Mario Pojer**

The colour is straw/yellow with greenish reflections...
Its bouquet is very delicate, fleeting but very characteristic,
with fruity hints of golden apples.

On the palate it is flavorful and fragrant, with a mildly tangy quality on the palate.

There's a subtle flavor which may remind you of hazelnuts.

It pairs well both with light appetizers of fish and meat,
soup, raw shellfish and it's also good with soft cheeses.

Excellent as an aperitif, too, as it sets up bigger, richer wines.

Vineyard situation: different parcels on the hill of Faedo called: *Coveli Erti* at elevation 300 meters (980 feet) above sea level with a southwest exposure and *Pra Grand* at an elevation of 550 meters (1800 feet) above the sea level with a westerly exposure.

Training system: “pergoletta trentina aperta” with a vine density of 6500 plants per hectare and *guyot* (6200 per hectare).

Soil: as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite.

The soil is changeable in the depth from 30 to 100 centimeters. It's muddy-calcareous and on a marly conglomerate.

Grape varieties: Nosiola

Alcohol: 12 %.

Life of wine: Most people view this as a wine with a short life span, but we've found there are some interesting results after 5 to 10 years of aging. Nosiola, thanks to its nice level of acidity, can do well with cellaring.

Type of bottle: Bordeaux bottle.

Etc: In order to preserve the delicate aromatic characteristics (aromas and natural antioxidants) the grapes are worked in iperriduction (no oxygen). This is a proprietary technique using methodologies developed by Pojer & Sandri.

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