

VINO SANTO

“ARÈLE”

An exclusive wine, in all ways. A sunny wine, Mediterranean, obtained from slow fermentation of grapes, allowed to dry on grates, called “arele”, and pressed during Easter Week. For this reason it is called Vino Santo, fine, elegant, with a golden yellow, dazzling colour. With its long, long persistence it is incredibly convincing, joyous, but never tedious on the palate. Unique and premier among dessert wines, able to stand the test of time because it is made only in memorable years which guarantee incredible longevity.



Grape varietal	Nosiola
Vineyard location	Calavino hills at 400 m a.s.l., with southwest exposure
Soil type	Calcareous marl
Vine training system	Simple Trentino pergola
Yield	15 hl/hectare
Winemaking techniques	After long drying on grates, the wine is aged in small barrels



PRAVIS