

Salvetta



## Slow Wine - Guida 2018

Storie di vita vigne vini in Italia  
Slow Food Editore

**LIFE** - This small glimpse of Trentino has known centuries of history and cultivation, a crossroads of thriving businesses of the Austro-Hungarian Empire. The welcome of Francesco Salvetta (accountant in everyday life) and his father Giancarlo transmits passion and enthusiasm for the future of Trentino quality enology. Well-planted historical roots of the 1700s, since the first documents of the Vino Santo production appear, and a look at the future for the biological enhancement of Nosiola autochthonous.

**VINEYARD** - Discovering the vineyard at the foot of the rock is like entering a small Eden: birds, flowers, the river Sarca that makes the climate mild. The care and the passion for the vineyard are clear at the first glance, already among the rows, which show the direction of the quality and sustainability of the viticulture.

**WINES** - A single vine, with a history of over a century, with which only two historical wines are produced: two masterpieces! the Trentino Vino Santo 2011 (350 bt; 34 euro) is exemplary to understand how this strip of Trentino can create an opulent and elegant wine at the same time: flavors of torrone, honey, candied fruit and caramelized sugar; in mouth the elegance explodes with a unique roundness and alcohol that holds everything in a balance; long persistence, which leaves endless traces of memory of the tasting.

**SLOW WINE - NOSIOLA 2015** (8.000 bt; 19 euro) Flavors of intense tropical notes enriched by hints of fresh herbs and flowers, together with the distinct and elegant sapid acid spine, gives this wine an absolute character, which subverts the judgment (unfortunately widespread in Trentino) according to which Nosiola is a vine "minor" uninteresting.

**FERTILIZER** manure  
**PESTICIDES** copper and sulfur  
**WEEDING** Mechanical  
**YEASTS** indigenous  
**GRAPE** 100% of property  
**CERTIFICATION** organic