

Udda italienskt vitt – Vincollegiet 251020



Vino Bianco Guerriero del Mare 2023 Guerrieri

319-279 SEK, Marche

Det vita vinet *Guerrero del mare* från företaget Guerrieri föddes i provinserna Pesaro och Urbino på denna gård som förutom vin även producerat olja och spannmål i många generationer.

Består av Bianchello-druvor i renhet, en inhemsk druva från Marche-regionen, är vinet född från en vinifiering som delvis hålls på träfat, både för jäsning och för lagring i ungefär ett år.

Intensivt halmgult i glaset, på näsan finns dofter av liljekonvalj och teblad, persika och litchi. I munnen är den fräsch och rund, med utmärkt uthållighet.

Vinet finner sin perfekta kombination i sällskap med varma aptitretare, förrätter och välsmakande skaldjur.

Bianchello/Biancame

Biancame is a white Italian wine grape variety that is grown in the Marche and Emilia-Romagna regions of Italy. Here it is an important component in the Denominazione di origine controllata (DOC) wines of Bianchello del Metauro and Colli di Rimini.

History

Vineyards near Ancona in the Marche region where Biancame is believed to have originated in.

Ampelographers believe that Biancame likely originated in the Marche region of east-central Italy. The origins of the name Biancame is not yet known but the grape may have also been known as Morbidella in the past and has been frequently confused with other grape varieties that share similar synonyms and features.

Viticulture

Biancame is a mid to late-ripening grapevine that can be vigorous and prone to produce large canopies of leaves that need to be managed in the vineyard.

Wine regions

Today, most plantings of Biancame can be found in the provinces of Ancona, Ascoli Piceno and Pesaro and Urbino in Marche.

In 2000, there were 2,080 hectares (5,100 acres) of Biancame planted in Italy. The majority of plantings are found in the Marche provinces of Ancona, Ascoli Piceno and Pesaro and Urbino as well as the Emilia-Romagna province of Forlì-Cesena.

Wines

According to Master of Wine Jancis Robinson, Biancame tends to produce delicate white wines with fruity flavors and floral aromas. The grape is the primary component in the Marche DOC wine of Bianchello del Metauro produced in the province Pesaro and Urbino. While the wine can be 100% varietal Biancame, up to 5% of Malvasia bianca Lunga (known locally as Malvasia Toscana), can also be included.

Likewise, Biancame can be a varietal or blending component in the white DOC wine of Colli di Rimini produced in the province of Rimini in Emilia-Romagna. Here Biancame must make up at least 85% of the blend with Pignoletto, Chardonnay, Riesling Italico, Sauvignon blanc, Pinot blanc and Müller-Thurgau permitted to collectively fill in the remaining 15%.

Synonyms and confusion with other grapes

Due to both similarities in synonyms and appearance, Biancame is often confused for Trebbiano.

Over the years, several varieties have been known under the synonym of Biancame including Malvasia di Sardegna, Trebbiano Toscano and Albana. In addition to being confused with these varieties due to the naming similarities, Biancame has also been confused for the Marche grape Passerina as well as Trebbiano due to similarities in the grapevine's appearances.

While there are no official synonyms for the Biancame grape of Marche and Emilia-Romagna listed in the Vitis International Variety Catalogue (VIVC), wine experts Jancis Robinson, Julia Harding and José Vouillamoz note that Morbidella has been possibly used as a synonym for Biancame in the past.



eSperimento Uno 2022, Solaris (orange)

322 SEK, Lombardiet

Från ett varmt och torrt år som 2022 kommer en ny tolkning av våra Solaris-druvor – en frisk och aromatisk vit PIWI-sort.

Maceration på skalen i 14 dagar, spontan jäsnings och därefter lagring på den fina jästfällningen fram till våren året därpå.

Sedan ett års flasklagring.

Smaknoter och intryck

Med en fascinerande gyllene färg och bärnstensfärgade reflexer utvecklar vinet genast en rik palett av dofter – från honung och hö till torkad frukt och svart te.

Smaken är generös, mineralisk, frisk och lätt tanninrik.

Vi rekommenderar att servera vinet vid **8–10 grader** för att framhäva mineraliteten, och sedan låta det långsamt värmas vid bordet för att uppleva alla nyanser vid **14–16 grader**.

Teknisk information

Druvsort	Solaris
Första årgång	2022
Certifisering	Ekologisk
Planteringstyp	Rittochino
Altitud	400 m ö.h.
Exponering	Sydost
Avkastning	40 q/ha
Maceration	14 dagar
Jäsning	I ståltank med <i>pied de cuve</i> av inhemska jäststammar
Lagring	8 mån i stål på jästfällningen, minst 12 mån på flaska

Solaris

Solaris är en grön sort av vindruva som används för framställning av vin, framför allt i svala klimat. Solaris odlas i Sverige, Danmark och Tyskland. Solaris används till torra, söta och mousserande viner.

Solaris är en Vitis vinifera-druva, då dess härstamning i huvudsak är från äkta druvor. Men den kan någon gång beskrivas som en hybriddruva, på grund av dess många olika föräldrar. Den är av EU godkänd att odla som äkta Vitis vinifera.

Druvans uppkomst

Solaris skapades 1975 vid en druvförädlingsanläggning i Freiburg im Breisgau i Tyskland genom att korsa druvsorten Merzling (som i sin tur är en korsning av Seyve-villard 5276 med korsningen Riesling x Pinot Gris) med Gm 6493 (som i sin tur är en korsning Zarya Severa x Muscat Ottonel). (Gm 6493 har tidigare felaktigt angivits vara Saperavi Severnyi x Muscat Ottonel.)

Solaris är resultatet av ett förädlingsprogram inriktat på att ta fram sjukdomsresistenta druvsorter, och den har god motståndskraft mot svampangrepp. Eftersom det är en vinterhärdig druvsort är den vanlig i flera nordeuropeiska länder. Solaris odlas på flera vingårdar i Sverige

Solaris benämns också med löpnumret FR 240-75, där FR står för Freiburg.

Karaktär

Solaris kan ge viner med fruktiga och parfymerade aromer, med toner av krusbär, fläder och svarta vinbärsblad, likt den mer kända druvsorten Sauvignon Blanc men med medelhög syranivå. Den anses också lämplig för produktion av söta viner, eftersom den mognar till höga mustvikter. Den kan även ge, som mer utjäst och med lägre socker, ett torrt vin med aromer passande till fisk, räkor och kyckling.



Lazio IGT Bellone Anthium 2024 Casale del Giglio

209-229 SEK, Lazio

Anthium är en autokton Bellone, en historisk variation som har sitt ursprung i området som sträcker sig från Castelli Romani till Monti Lepini, i Lazio. Casale del Giglio producerar sin version, odlad och vinifierad i La Ferriera, i provinsen Latina.

Den består av rena Bellone-sorter, druvor som kännetecknas av en tjock hud, hög sockerkoncentration och stark surhet, idealiska förhållanden för att skapa ett balanserat och strukturerat vin. Skörden äger rum i september, när den är helt mogen. En vinifiering i stål följer med användning av inhemska jästar.

Syner är guldgul, intensiv och ljus. Näsan består av exotisk mogen frukt som mango och papaya. Smaken bekräftar den täta och mjuka karaktären, perfekt balanserad av den uttalade friskheten.

Traditionen har den parats med en fiskesoppa typisk för Anzio fiskare, kallad "Sgavajone soppa". Alternativt är det utmärkt ihopkopplat med någon annan stuvad eller stuvad fisk.

Bellone

Bellone is a white Italian wine grape variety that wine historians believed was cultivated in Roman times. By 1990, nearly 3,000 hectares (7,400 acres) of the variety was still being cultivated and eligible to be blended in the wines of several Latium Denominazione di origine controllatas (DOCs). According to wine expert Jancis Robinson, Bellone produces a juicy white wine.

Bellone is the principal white grape in Bianco blends in Cori, Marino, Nettuno, and Roma DOCs and a dozen IGPs. It is also an allowed blending component in more famous Italian white wines such as Frascati (max 30%). It is primarily grown in Lazio and Umbria.

Synonyms

Among the synonyms that Bellone has been known under: Albanese, Arciprete, Arcipreto, Bello buono, Bello cacchione, Bello cenciolo, Bello cera, Bello fagotte, Bello fagotto, Bello gentile, Bello pallocone, Bello piccolitto, Bello romanesco, Bello romano, Bello terrigno, Bello veltrano, Bello verdone, Cacchione, Ciciniello, Pampanoro, Pantrastico, Pocicone, Pocioccone, Uva pane, Uva pantastico, Uva presta and Zinna Vacca.



Valle d'Aosta DOP Petite Arvine 2023 Elio Ottin

309-329 SEK, Aosta

Elio Ottins Petite Arvine är ett vitt vin som härstammar från vingårdar som ligger i Aosta kommun, på en siltig sandig jord som hjälper till att definiera denna vinstocks egenheter.

Skörden av endast Petite Arvine-druvor är manuell. Jäsningen sker i ståltankar vid en kontrollerad temperatur som hålls runt 9-10°C. Förädlingen fortsätter i 7 månader i stål och därefter i 4 månader på flaska, för att fullända vinets organoleptiska egenskaper.

Den har en ljus halmgul färg. På näsan sticker den ut för en bred och rik bukett, med toner av mullbärsblommor, salvia, citrusfrukter och tropisk frukt. I munnen är den mjuk och fräsch, med en anmärkningsvärd balans och en behagligt välsmakande finish.

Detta vin är idealiskt för att åtfölja fiskrätter och färskostar.

Petite Arvine

Petite Arvine (French pronunciation: [pətit ævin]) or Arvine is a white wine grape planted in the Valais region of Switzerland. Total Swiss plantations of the variety in 2009 stood at 154 hectares (380 acres). Ampelographers revealed it to have originated in the Valais region in Switzerland and grown since 1602.

Petite Arvine has a reputation as a high-class grape variety, and is seen as the best white wine grape of the Valais. Its wines are rich in extract and are found as dry, medium-dry and sweet wines. This textured wine contains a generous amount of extract from its thick-skinned berries.

Here is what you can expect from Petite Arvine:

Taste: Fragrant and fruity.

Fruit: Notes of grapefruit and lime.

Acidity: Elevated acidity.

Tannin: Little to no bitterness.

"The vintners regard it so highly that they've dedicated an entire village to it." Fully, Switzerland – Official Swiss tourism website.

Overall, wines produced from this varietal are made of very high quality.

Derived from Latin the name indicates the vine may have originated from the Savoyard Arve valley.

Food pairing

Petite Arvine can typically be enjoyed with typical Swiss foods. Seafoods such as lobster, oyster and sushi make for a good pairing as well.

CODA DI VOLPE TABURNO

Denominazione di Origine Controllata

Grapes used: Coda di Volpe 100%

Cultivation and ripening: vineyards destined for the production of Coda di Volpe DOC Sannio are subject to green harvesting when the ripeness ranges from 20% to 30% depending on the characteristics of the vintage.

Vinification: grapes harvested in the second half of September are subjected to soft pressing with inert gas protection to avoid uncontrolled oxidation. The debourbage technique follows the pressing. This occurs in stainless steel tanks. Alcoholic fermentation takes place at low temperatures of between 15° and 18°C and lasts between two and three weeks.

Ageing: this is done entirely in stainless steel tanks, with regular batonnages throughout the process to manage the lees which would otherwise remain settled on the bottom of the tank. Preparations for bottling take place at the end of winter following the grape harvest. After three to four weeks of ageing in the bottle, the wine begins to fully express the fresh and fruity characteristics of the young white wine.

Longevity: the wine expresses its fullest youthfulness and aromatic and tasty freshness within the year following the harvest, during which it expresses all the typical features of the Beneventano Coda di Volpe.

Organoleptic characteristics: straw yellow colour, rich in varietal scents, with hints of peach and pear, but then develops in hydrocarbon and mineral notes with refinement in the bottle. The Coda di Volpe has a good structure and has a very smooth texture, due to medium-low acidity at full maturation.

Gourmet combinations: the Coda di Volpe DOC Sannio is a product that blends perfectly with the first and second dishes of the Campania cuisine in particular. It also goes well with young cheeses and salami. Suitable for many fish dishes, especially with soups and broths or baked fish.



Elena Catalano Coda di Volpe Taburno DOC 2024

165 SEK (i Italien), Kampanien

The Estate is located in the municipality of Benevento, more precisely in Contrada Monte Pino, the largest of the eight hills surrounding the city, at the slopes of Mount Taburno. The vineyards lie at an altitude of around 400 meters above sea level and stretch along a single southeast-facing slope, covering a total of 12 hectares.

Coda di Volpe

Coda di Volpe is a white Italian wine grape variety that has been historically grown in the Campania region around the town of Naples. It is often confused with another white Italian wine grape, Emilia, that share many of the same synonyms as Coda di Volpe.

Relationship to other grapes

For many years, the white Campanian variety Caprettone was thought to be a clone of Coda di Volpe but DNA analysis in the early 21st century showed that the two grapes were distinct varieties and not closely related. Likewise, Coda di Pecora was also discovered to be a distinct variety. Also, while it shares the synonym Pallagrello with the Campania varieties Pallagrello bianco and Pallagrello nero, there is no known genetic relationship between the three grape varieties.

Synonyms

Various synonyms have been used to describe Coda di Volpe and its wines including Alopecis, Cianca rossa, Coda Vulpi, Coda di Pecora, Coda di Volpe bianca, Coda di Volpe de Maddaloni, Coda di Vulpe durante, Crapettone, Durante, Falerno, Guarnaccia bianca, Lisica opasca bjelaja, Lisitcha opachka biala, Pallagrello and Pallegrello bianco.



Colli Tortonesi DOC Timorasso Derthona 2023 Fontanafredda

219 SEK, Piemonte

Timorasso *Derthona* di Fontanafredda är född i vingårdar belägna på Tortona-kullarna i provinsen Alessandria, söder om Piemonte.

Den är framställd med 100% Timorasso-druvor, skördade och utvalda helt för hand. Jäsning sker i rostfria ståltankar, med maceration i kontakt med skalet i 12 timmar, vid en kontrollerad temperatur på cirka 8 °C. Därefter mognar vinet i cirka 10 månader i stål- och betongtankar.

Den har en medelintensiv strågul färg. Näsan öppnar sig med inslag av akacia och limeblom, exotiska frukter och behagliga citrussensationer. På gommen är den fyllig och mineral, med en behaglig uthållighet och fräschör.

Perfekt som aptitretare och fiskbaserade huvudrätter, perfekt i kombination med lagrade ostar.

Timorasso

Timorasso is a white Italian wine grape variety grown primarily in the Piedmont wine region of northwest Italy. There it is used to make aromatic wine with some aging potential as well as the pomace brandy specialty of grappa. Timorasso owes its modern-day existence to Walter Massa, a farmer of Monleale, a village in Piedmont, as the thick-skinned native variety was almost extinct in the early 1980s in the area of Tortona. Thanks to Massa pioneering efforts, by the late 1990s, other local producers began planting the grape variety themselves and there are now more than 20 firms growing and producing Timorasso.

Synonyms

Over the years Timorasso has been known under a variety of synonyms including: Morasso, Timuassa, Timoraccio, Timorazza and Timorosso.



Vigneti delle Dolomiti IGT Selezione Müller-Thurgau 2024 Elena Walch

189-199 SEK, Alto Adige (Sydtyrolen)

Müller-Thurgau från *Selezione* -linjen av vingården Elena Walch är född i vingårdarna i Termeno kommun på Strada del Vino, i provinsen Bolzano.

Den tillverkas uteslutande av Müller-Thurgau-druvor, skördade och utvalda helt för hand. Efter en mjuk pressning av druvorna klarnar musten. Jäsning sker i ståltankar vid en kontrollerad temperatur på 18 ° C. Vinet åldras sedan några månader på sin egen jäst i rostfria behållare.

Elena Walchs Müller-Thurgau kännetecknas av en halmgul färg. Näsan öppnar sig med inslag av aprikos, aromatiska örter och muskotnöt. Smaken är frisk och livlig.

Perfekt som aperitif, den kan passa till vitt kött, fisk och grillade grönsaker.

Müller-Thurgau

Müller-Thurgau (/ˌm(j)ʊlər ˈtʊərgaʊ/ M(Y)UUL-ər TOOR-gow, Swiss Standard German: [ˌmʏlər ˈtuːrgaʊ]) is a white grape variety (sp. *Vitis vinifera*) which was created by Hermann Müller from the Swiss Canton of Thurgau in 1882 at the Geisenheim Grape Breeding Institute in Germany. It is a crossing of Riesling with Madeleine Royale. It is used to make white wine in Germany, Austria, Northern Italy, Hungary, England, Australia, the Czech Republic, Slovakia, Slovenia, New Zealand, Canada, the United States, Belgium and Japan. There are around 22,201 hectares (54,860 acres) cultivated worldwide, which makes Müller-Thurgau the most widely planted of the so-called “new breeds” of grape varieties created since the late 19th century. Although plantings have decreased significantly since the 1980s, as of 2019 it was still Germany’s second most planted variety at 11,400 hectares and 11.4% of the total vineyard surface. In 2007, the 125th anniversary was celebrated at the Geisenheim Grape Breeding Institute. Müller-Thurgau is also known as Rivaner (Austria, Germany, Luxembourg, and especially for dry wines), Riesling x Sylvaner, Riesling-Sylvaner, Rizvanec (Slovenia) and Rizlingszilváni (Hungary).

History of the grape variety

Most grapes have been created from a desire to harness qualities in two separate grapes and to generate a new vine that combines the qualities of both.

When Dr. Müller created the grape in the Geisenheim Grape Breeding Institute in the late 19th century, his intention was to combine the intensity and complexity of the Riesling grape with the ability to ripen earlier in the season than the Sylvaner grape. Although the resulting grape did not entirely attain these two qualities, it nonetheless became widely planted across many of the German wine-producing regions.

Per cent share of common grape varieties in Germany 1964–2006. Note Müller-Thurgau's increase and decrease. Data taken from German Wine Statistics.

By the 1970s, Müller-Thurgau had become Germany's most-planted grape. A possible reason for the popularity of this varietal is that it is capable of being grown in a relatively wide range of climates and soil types. Many of these vines were planted on flat areas that were not particularly suitable for growing other wine grapes because it was more profitable than sugar beet, which was the main alternative crop in those locations. The vines mature early and bring large yield quantities, and are less demanding as to planting site than for example Riesling. Müller-Thurgau wines are mild due to low acidic content, but nevertheless fruity. The wines may be drunk while relatively young, and with few exceptions are not considered to improve with age. These facts meant that Müller-Thurgau provided an economical way to cheaply produce large amounts of medium sweet German wines, such as Liebfraumilch and Piesporter, which were quite popular up until the 1980s.

The turning point in Müller-Thurgau's growth however was the winter of 1979, when on 1 January there was a sharp fall in temperatures, to 20 °F (−7 °C) in many areas, which devastated most of the new varieties, but did not affect the varieties such as Riesling which have much more hardy stems, after hundreds of years of selection. In the decades since then, the winemakers have begun to grow a wider variety of vines, and Müller-Thurgau is now less widely planted in Germany than Riesling, although still significant in that country and worldwide.

While the total German plantations of Müller-Thurgau are declining, the variety is still in third place among new plantations in Germany, after Riesling and Pinot noir, with around 8% of all new plantations in the years 2006–2008.

Genealogy

Recent DNA fingerprinting has in fact determined that the grape was created by crossing Riesling with Madeleine Royale, not Silvaner or any other suggested grape variety. But there has been some confusion on the way. In 1996, Chasselas seemed to be a valid candidate, and in 1997 the Chasselas variety Admirable de Courtiller was specified. However, this was shown to be wrong when the reference grape that was believed to be Admirable de Courtiller was proven in 2000 to be Madeleine Royale. Madeleine Royale was long believed to be a Chasselas seedling, but modern DNA fingerprinting methods suggest that it is actually a crossing of Pinot and Trollinger.



Trentino DOC Bottega Vinai Nosiola 2024 Cavit

139-149 SEK, Trentino

Nosiola från linjen *Bottega Vinai* di Cavit vaknar till liv från vingårdar som ligger i sluttningarna av Calavino-bergen och längs Valle dei Laghi, ett område som har ett viktigt temperaturintervall mellan dag och natt, vilket är särskilt lämpligt för produktion av färska viner och doftande.

Skörden sker för hand med noggrant urval av buntarna. Vinifieringen innefattar en mjuk pressning av druvorna och en jäsning av musten vid en kontrollerad temperatur. Vinet åldras i stål i fyra månader innan det tappas på låg temperatur.

I glaset har den en blek halmgul färg med grönaktiga nyanser. På näsan uttrycker den en trevlig bukett med vita blommor, på en fruktig bakgrund av aprikos och grönt äpple. Smaken är torr och fräsch med en vagt aromatisk ton.

Det passar bra med risotto, soppor och sjöfisk. Prova det med Trentino strangolapreti med smör och salvia.

Nosiola

Nosiola (or Gropello bianco) is a white Italian wine grape variety that is grown in the Trentino region north of Lake Garda in the Valle dei Laghi. Here it is used in varietal Denominazione di origine controllata (DOC) wines and as a blending component in wines such as Sorni Bianco from Trento. It is also used to produce a dessert wine in the Vin Santo style from grapes that have been allowed to dry out prior to fermentation.

History

The name Nosiola could be derived from the Italian word for hazelnut (*nocciola*) which may be a reference to either the hazelnut aroma note that sometimes comes out in Nosiola-based wines or to the light, instead of dark, brown color that raisined Nosiola grapes turn when they are very mature.

Ampelographers believe that the name Nosiola is derived from the Italian word *nocciola* (hazelnut) which could be a reference to the characteristic toasted hazelnut aromas that varietal examples of Nosiola exhibit. It could also be a reference to the grape berries themselves since, unlike most white grape varieties, they don't turn a dark, raisin brown when very mature. Another theory is that the name is a corruption of *ociolet* which in the local dialect of the Trentino regions means "little eyes" and was associated with the (likely now extinct) 18th-century wine grape *Uva dall'occhio bianca* whose name meant "white eye's grape" and may have been related to Nosiola.

Another grape that may be related to Nosiola is the ancient Roman wine grape Raetica that was reportedly the most widely planted white wine grape in northern Italy during Roman times. Ampelographers have long thought that Gropello di Revò (which is grown in the Val di Non region of Trentino) and Nosiola (which is also known as Gropello bianco) were descendants of Raetica but so far there has not been any conclusively historical evidence or DNA analysis to confirm that theory.

One grape that DNA analysis has linked to Nosiola is the Swiss wine grape Rèze which is grown in the Valais region. DNA has shown that both Nosiola and Gropello di Revò share a parent-offspring relationship with Rèze and, given that Rèze has been well known and documented nearly five centuries before the other two, it is more likely that Rèze is the parent variety with the other two being offspring.

Where Nosiola originated is not yet fully known though the grape's long association with the Trentino region makes that area the most likely source. Another possibility is the Alto Adige region where Nosiola has long been known under the synonym Spargelen.

Viticulture and confusion with other grapes

After harvest Nosiola berries are usually laid out on straw mats (like these Trebbiano grapes in Tuscany) for further desiccation (drying) to make Vin Santo.

Nosiola is a mid to late ripening grape variety that also tends to buds early in the growing season which can make it susceptible to the viticultural hazard of springtime frost. The variety is also very sensitive to climate with too humid of a vintage making the vine prone to fungal infections such as sour rot and powdery mildew. While the thick skins, late ripening and easy desiccation nature of Nosiola berries makes them suitable for passito style winemaking, the stems attached to the berries can also suffer from desiccation earlier in the growing season before the grapes have fully ripening and reached appropriate sugar levels.

Due to similarities in synonyms and appearance, Nosiola is sometimes confused with the Veneto wine grape Durella.

Wine regions

In 2000, there were 193 hectares (480 acres) of Nosiola planted in Italy, almost exclusively in the Trentino region particularly around the Valle dei Laghi region between the city of Trento and Lake Garda. Other plantings of the grape can be found around the commune of Merano in South Tyrol, the Lagarina Valley and Val di Cembra.

Around the communes of Calavino, Cavedine, Lasino, Padergnone and Vezzano nearly 10 hectares (25 acres) of Nosiola are dedicated to being the sole variety behind the rare Vino Santo dessert wine made under the Trentino DOC. Allowed to dry out on racks after harvest, the Nosiola berries lose 60–80% of their original weight, leaving a very low yield of juice after pressing. The slow fermentation and 7–10 years of barrel and bottle aging usually contributes to an average annual production of around 30,000 half (375 ml) bottles of the dessert wine.

DOC wines

Nosiola is grown throughout the Trento region of northwest Italy.

Nosiola is the primary component in the white wines from the Sorni DOC where it constitutes 70% of the blend with Müller-Thurgau, Sylvaner verde and Pinot blanc permitted to fill in the remaining 30%. Nosiola destined for DOC production must be harvested to a yield no greater than 14 tonnes/hectare with the finished wines needing to attain a minimum alcohol level of at least 10%.

In Trentino DOC, a varietal wine is produced that is 100% Nosiola with the grapes harvested to a yield no greater than 14 tonnes/ha and a minimum alcohol level of 10.5% Nosiola is also the only permitted variety in the sweet Vino Santo style wine produced in the DOC from grapes harvested to the same yield restriction as the varietal wine but with a minimum alcohol level of 16% and an additional requirement that the wine receives at least three years of aging in oak and the bottle prior to release.

Nosiola is a minor blending component in the white wines of the Valdadige DOC that spans across the provinces of Bolzano and Trento and into the Veneto wine region province of Verona. Here Nosiola plays a supporting role along with Bianchetta Trevigiana, Trebbiano Toscano, Vernaccia, Sylvaner and Veltliner bianco to the Pinot blanc, Pinot gris, Riesling Italico, Muller-Thurgau and Chardonnay that makes up the bulk of the wine. Nosiola destined for DOC wine production are limited to a harvest yield of no greater than 14 tonnes/ha and a minimum alcohol level of 10.5% for the wines.

Wine styles

According to Master of Wine Jancis Robinson, Nosiola produces very aromatic light-bodied wines that can have a slight bitter note. As a dry varietal wine, these notes can include citrus, apricot and peach fruit flavors as well as characteristic subtle hazelnut note. When made as a Vin Santo, often aided by the effect of noble rot on the late harvested grapes, the wines are more fuller-bodied and luscious with notes of orange peel, apricot, lime, pineapple and quince.

Wine writers Joe Bastianich and David Lynch describe Nosiola wine as having apple and lemon notes with some minerality.



Riviera Ligure di Ponente DOC Pigato Majè 2024 Bruna

279-339 SEK, Ligurien

Den liguriska rivieran di Ponente Pigato *Majè* di Bruna är född i vingårdar belägna i den fantastiska Arroscia-dalen, mellan provinserna Imperia och Savona, i hjärtat av *västra* Ligurien.

Det produceras helt med Pigato-druvor, manuellt skördas i perforerade lådor i mitten av september. Efter en mjuk pressning av buntarna sker jäsningen i rostfritt stål vid en kontrollerad temperatur av 16 ° C. Därefter åldras vinet på vattnet i 6 månader innan det tappas på flaska.

Pigato *Majè* di Bruna har en halmgul färg med gröna reflektioner. Näsan öppnas med intensiva blommande aromer, berikade med antydningar av gul persika, cederträ och anteckningar av medelhavsskrubber. På gommen är det smakfullt och friskt, trevligt elegant.

Perfekt för att följa rå fisk och skaldjur, detta vitt vin är idealiskt i kombination med fyllda grönsaker och genoese pesto.

Pigato

Pigato is a white Italian wine grape planted primarily in Liguria. The grape is found in the Riviera di Ponente zone in Italy's region of Liguria which makes sturdy, aromatic wines with plenty of fruit. DNA evidence proves that Pigato, Vermentino and Favorita are closely related. It gains its name, which means "spotted" from the appearance of the ripe grapes.

Bonus:

Elisa Sangiovese Bianco Toscana IGT 2024 – Piccini (159 SEK)

This wine offers a delicate bouquet of white flowers, citrus fruits like lemon and grapefruit, and subtle hints of green apple and pear. On the palate, it is fresh and vibrant, with a balanced acidity that enhances its crispness. The finish reveals light mineral nuances and a pleasant persistence. Ideal for pairing with fresh seafood dishes like ceviche, grilled prawns, or octopus salad.



Ordning:

1. Elisa Sangiovese Bianco Toscana IGT 2024 – Piccini
2. Trentino DOC Bottega Vinai Nosiola 2024 Cavit
3. Elena Catalano Coda di Volpe Taburno DOC 2024
4. Lazio IGT Bellone Anthium 2024 Casale del Giglio
5. Riviera Ligure di Ponente DOC Pigato Majè 2024 Bruna
6. Colli Tortonesi DOC Timorasso Derthona 2023 Fontanafredda
7. Valle d'Aosta DOP Petite Arvine 2023 Elio Ottin
8. Vino Bianco Guerriero del Mare 2023 Guerrieri
9. eSperimento Uno 2022, Solaris (orange)