

GIUSEPPE FANTI

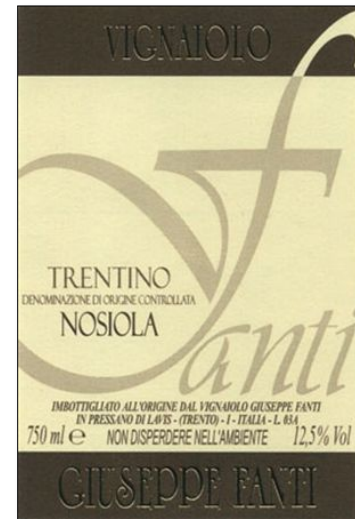
T. EDWARD
NEW YORK

The winery and vineyards are located on the eastern side of the Adige River just north of Trento - an area greatly appreciated for the quality of the land: the altitude (300-500m), the exposition and the ideal microclimate perfect for cultivation of vines. The Azienda Agricola Giuseppe Fanti dates back to the 18th century and has been passed down from father to son. The first commercial bottling was done in 1972 when Giuseppe Fanti decided to invest in the local varietal, Nosiola, a rapidly dying type.



Currently the winery is in the capable hands of his son Alessandro, who manages the production from the vines to the bottle. It is fundamental to the Fanti to maintain impeccable quality; this is first achieved through low yields and very dense plantings. For a number of years now the vineyards have been slowly being replanted and are being switched to guyot and cordon from the traditional Trentino pergola to increase density. An aggressive green harvest and removal of foliage is used to further increase the quality and concentration.

NOSIOLA



Varietal/Blend: 100% Nosiola

Farming: conventional

Soil: varied

Vine Age: 20+ years

Trellis System: Guyot / cordon

Fermentation: natural, spontaneous fermentation

Aging: none

Alcohol: 13.7%

Yeast: ambient

Fined: none

Filtered: none

Giuseppe Fanti has worked passionately to enhance the image and popularity of the Nosiola, an indigenous grape from the Trentino region which is near extinction. When made well this grape shows delicate, yet perfumed aromatics of wild flowers, soft stone fruits but still retains a mineral streak and freshness that this region is known for.

Country: Italy

Region: Trentino

Sub Region: Trento