

Antonio Galloni
presents
vinous
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January 2019

Cesconi
2015 Nosiola
Trentino, Italy

91 Points

Bright straw-green. Green apple and hazelnut on the nose. Then very fresh and clean, with building creaminess on the fresh easygoing finish and similar flavors to the aromas. Lovely, very pure, and precise. The grapes are picked and put in a fridge to lower their temperature to 5-10°C, then they are warmed naturally within the cellar so as to set off the fermentation. Vinification is in stainless steel, and the wine is aged in acacia barrels for 8-9 months. Only 12% alcohol and lots of flavor. Well done, from the master of the Nosiola variety in Trentino. (ID)


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