

LANGHE NASCETTA DI NOVELLO

Unusual and unexpected! Nascetta is an aromatic white vine, autoctonal from Novello township. It's a challenge to wine-making this ancient variety, almost lost, which prized us with new and unique tasting experiences.

WINE CLASSIFICATION

Langhe Nascetta di Novello.

GRAPE VARIETY: 100% Nascetta.

PLACE OF ORIGIN

From Novello's vineyards.

Exposition: est-sud-est.

Soil: calcareous with limestone (Tortonian age).

THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare, and the production is reduced by the cluster thinning method.

VINIFICATION

The grapes are collected when they are ripened and laid into small 20 kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar and crushed within a few hours from the harvest. The ice mark maceration last about 10 hours, then the fermentation start and it's controlled not to go over 16°C for 10 days. The new wine aged in steel vats on the yeast's lees.

FINING

6 months sur lies. Batonnage 1 time per week.

TASTING NOTES

The colour is load of yellow tones. The wine immediately hit the nose with its varietal imprinting, grapefruit blossom, resin, mango peel, honey. Its unique minerality and acidity help this wine to be a great outsider between Piemonte white wines.

FOOD MATCHES

Excellent horse d'oeuvre and fish dishes.

ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 8-10° C. Ageing: 3/5 years from the harvest onwards.

ANALITYCAL INFORMATION

Alcohol content: 13%/vol.

Residual sugars: 2 g/l

Total acidity: 6 g/l

Dry residue: 25 g/l

