

LANGHE NASCETTA DEL COMUNE DI NOVELLO

*Nascetta is an aromatic white vine,
autoctonal from Novello village.
Enhancing the territory by making wine from
this ancient variety was for us a challenge,
that rewarded us with new
sensory experiences.*

WINE CLASSIFICATION

Langhe Nascetta del Comune di Novello DOC, 100% Nascetta.

ORIGIN

Our Nascetta is produced in the prestigious Ravera vineyard,
in Novello, one of the best single vineyard of Barolo,
but we decided to plant Nascetta that was about to go extinct.

Exposition: East

Soil: calcareous with limestone - Tortonian age.

Altitude: 380 mslm

FINING

**We are the only one to age this variety
for 24 months on lees in steel tank and
then at least 1 year in the bottle,
others prefer to sell Nascetta as a young wine.**

For this reason this Nascetta is more complex and
structured compared to others found in the market,
making it perfect for even more elaborate dishes.

TASTING NOTES

Immediately the varietal imprint will be released
with resin, pineapple, sage, exotic fruit, banana,
honey that will also extend to the palate.
Acidity will enhance the green citrus fruits
that hide a mineral note, guarantee of longevity and
structure, not usual for a piedmontese white wine.

It ages successfully for at least 8 years!

