



Langhe Anas-Cëtta DOC

Area: 2 hectares

Grape varietal: NASCETTA (autochthonous Novello white grape)

Density: 4,000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Average altitude: 350 m above sea level

Harvest period: end of September

Bottles produced: 10,000 /12,000

Vinification: 70 % in stainless steel - 30 % in barrique

Ageing: 6 months in stainless steel, 6 months in Allier-Limousine barriques

Ageing over lees: 180 days

Bottle ageing: 3 months

Sensory profile

Straw-yellow in colour with golden highlights. The nose is fine and elegant with just the right intensity. It exudes complex, lingering scents of wild flowers and herbs, of citrus and exotic fruits.

The bouquet suggests acacia honey, sage and rosemary.

Its pleasant, warm and balanced structure makes it ideal as an accompaniment to vegetable dishes, white meats, fish and cream cheeses.

Serving temperature 10-12°C.

Notes

Anas-Cëtta is a historical wine of the commune of Novello.

Since the first limited production run in 1994, working with tenacity and love for the land of the Langhe, the Elvio Cognito winery has used the memories of old-timers in Novello to produce a wine for the youngsters of the third millennium. Mentioned in winemaking documents as early as the second half of the 19th century, this white wine of Mediterranean origin has a sapidity reminiscent of the great hot-clime varieties such as vermentino (from which, according to some ampelographical studies, it may derive).