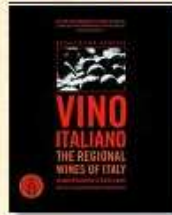




TUESDAY, JANUARY 12, 2010

The Whites Part 1



This post is from our newest server, Nick, who's favorite book has been *Vino Italiano* by Joseph Bastianich and David Lynch.

(...)

Elvio Cogno, 'Anas-Cetta,' Nascetta, Langhe, Piemonte 2007

The Langhe Hills

Taking in a broad area around the city of Alba, mostly East of Tanaro River. Overlaps many DOC(G)s including: Barolo, Barbaresco and Roero Arneis.

Soils: calcareous clays. Viticulture in Langhe is all about subtle variations in attitude, exposure to the sun and soil composition. Often vintners own chunks of more than one slope, and when it comes time to bottle their wines, they have distinct brands determined not by the whims of the wine maker but by the whims of nature (*Vino Italiano*).

Nas-cetta

Seemingly unique to the commune of Novello. Fermented in stainless steel (70%) and Barrique (30%). Then aged in steel then oak for 6 months each, prior to 6 months in bottle before release ([the wine doctor.com/italy/cogno.html](http://thewinedoctor.com/italy/cogno.html))

Sensory Profile: Straw-yellow color with golden highlights. A fine and elegant nose with right intensity exudes complex, lingering scents of wild flowers and herbs, 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 creamy cheeses (elviocogno.com)

Tasting: Slight vanilla, honey, warm hay. Light acid. Some mineral. Warm.