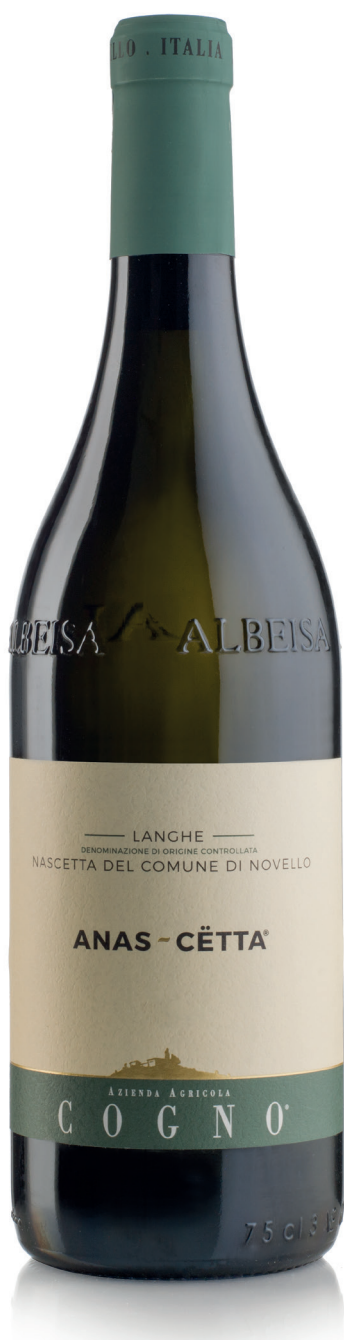


LANGHE NASCETTA DEL COMUNE DI NOVELLO DOC “ANAS-CËTTA”



Area: 2 hectares

Grape varietal: Nascetta (autochthonous white grape from Novello)

Density: 4,000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Altitude: 350 m above sea level

Harvest period: end of September

Bottles produced: 10,000 /12,000

Vinification: stabulation of the juice, fermentation in stainless steel for 70% and in 15 HL Slavonian oak barrels for 30%.

Ageing: 6 months in stainless steel – 30% in 15 HL Slavonian oak barrels for ca. 4 months

Lysis: 180 days

Bottle ageing: 6 months

Sensory profile

Straw-yellow in color with golden highlights. The nose is fine and elegant with just the right intensity. It exudes complex, lingering scents of wild flowers and herbs, citrus and a hint of flint notes. The bouquet suggests acacia honey, grapefruit, sage and rosemary.

Serving suggestions: its pleasant, fresh and balanced structure makes it ideal as an accompaniment to vegetable dishes, white meats, raw fish, oysters and creamy cheeses.

Serving temperature: 10-12°C.

Notes

Anas-Cëtta is an autochthonous historical variety specifically from Novello commune. Since the first limited production run in 1994, working with tenacity and love for the land of the Langhe, Elvio Corno 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, probably of local origin, has a sapidity reminiscent of the great hot-clime varietals such as Vermentino.