



## Langhe Nascetta del Comune di Novello DOC “Anas-Cëtta”

**Area:** 2 hectares

**Grape variety:** Nascetta (native Novello white grape variety)

**Density:** 4,000 vines per hectare

**Cultivation:** vertical trellised, Guyot pruning

**Average altitude:** 350 m above sea level

**Harvest period:** end of September

**Wine making:** in stainless steel – temperature controlled

**Aging:** 6 months in stainless steel

**Lysis:** 180 days

**Bottle aging:** 3 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, 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 soft, fresh cheeses.

**Serving temperature** 10-12°C.

### Notes

Anas-Cëtta is a historical wine of the township of Novello. Since the first limited production made in 1994, working with tenacity and love for the land of the Langhe, the Elvio Cogno winery has used the memories of old-timers in Novello to produce a wine for the youngsters of the 21st century.

Mentioned in winemaking documents as early as the second half of the 19th century, this white wine with Mediterranean origins has a sapidity reminiscent of the great hot-climate varieties such as Vermentino (from which, according to some ampelographic studies, it may derive).