



→ **Cultivation area:**
Langhe

→ **Grape variety:**
100% Nascetta

→ **Vinification:**
brief cold maceration
followed by soft pressing

→ **Aging:**
6 months in steel vats
and 3 months in bottle

→ **Serve at:**
10/12 °C

LANGHE DOC NASCETTA 2021

The fame of the hills in the Langhe is primarily linked to their production of some of the great red wines but over the last decade, white wines have also come to occupy an important place on the Langhe wine scene.

Nascetta, a grape variety historically cultivated in the Commune of Novello, had almost entirely disappeared and only the tenacity of some local producers enabled it to be saved and restored to its rightful place amongst single varietal winemaking.

It has an elegant texture. Fresh fruity, vegetal and citrus notes intertwine with a hint of honey, which blends with more sulphurous sensations, from which derives a complex and pleasant scent.

In the mouth it is intense and has a good structure and persistence.

A delicate wine, harmonious and slightly acidic, with a mineral touch. Lovable in its youth, it does not lack an excellent potential for refinement.