



LANGHE DOC NASCETTA

Varietal: 100% Nascetta

Growing locations: Municipalities of Novello and Alba

Soil: clayey, sandy

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

Harvest: second half of September

Maximum yield: 10 tons/ha

Vinification: destemming and crushing; alcoholic fermentation on the skins at a controlled temperature (16- 18°C)

Ageing: 5 months in steel on the lees, with weekly bâtonnages

TASTING NOTES

Color: straw yellow

On the nose: good intensity, with floral and citrus aromas

On the palate: fresh, sapid with a lingering finish

Alcohol: 13% vol.

Serving temperature: 8-10° C

Cellar life: aging potential of a few years in the bottle

Food/wine pairings: appetizers and first courses, cooked and raw seafood, fresh cheeses.