

Langhe Nascetta DOC Del Comune di Novello



Denomination: Langhe DOC Nascetta del Comune di Novello

Solar exposure: West

Composition of the soil: very steep, malleable, difficult to work and rich in clay, with a high percentage of tuff

Grape variety: Nascetta 100%

Production area: Comune di Novello

Harvest: manual, with grape selection at the vineyard.

Harvest time: end of September.

Vinification: soft pressing, fermentation in steel containers at a controlled temperature of 18°-20°C.

Fermentation time: the must is separated from the skins and fermented in steel tanks for 25-30 days.

Fermentation temperature: variable with peaks of 20°C.

Ageing in cellar: the wine remains in steel barrels for 5 months.

Ageing in bottle: 5 months.

Bottles produced: n. 4.500 of 0.75 L each.

Food pairing: excellent as an aperitif, or with fish and shellfish dishes.

Serving temperature: 10° - 12°

Alcohol content: range from 12 to 13% Alc/Vol depending on the vintage.

Vibrant yellow with green undertones; rich aroma with hints of pineapple, orange blossom, exotic fruits, banana and honey.