

AZIENDA AGRICOLA

Cogli l'Attimo

POESIA IN BOTTIGLIA



Langhe DOC Nas-cëtta del Comune di Novello



Grape variety: 100% Nascetta.

Cultivation area: Novello, Langhe.

Training system: Guyot-pruned counter-espalier.

Harvest time: Mid to late September.

Winemaking: crushing and destemming of the grapes, with the use of dry ice to lower the temperature and saturate the steel tub. Maceration of the must in contact with the grape skins for at least 24/36 hours. Fermentation in steel.

Aging: the wine remains on the fine lees for 15/18 months in steel, with frequent battonage. Followed by period further refinement in the bottle.

Alcohol content: from 12.5% to 13.5% depending on the vintage.

Color: bright straw yellow with golden reflections.

Aroma: expresses complex scents, with floral and herbaceous scents, such as lime and chamomile, acacia and orange, aromatic herbs and citrus fruits.

Taste: intense and tasty on the palate, with excellent flavor and minerality. A fresh and dynamic wine but with a long and persistent aftertaste.



Associazione Produttori Nas-cëtta del comune di Novello

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