



## Langhe DOC Nas-cëtta del Comune di Novello



**Grape variety:** 100% Nascetta.

**Cultivation area:** Novello - Località Bergera.

**Training system:** Guyot pruned espalier.

**Harvest time:** beginning of september.

**Winemaking:** low-temperature stainless steel.

**Aging:** in steel with a permanence of 4 months on its own yeast.

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

**Color:** straw yellow

**Aroma:** intense and quite complex, hints of white, fruity and citrus flowers prevail

**Taste:** in the mouth the result is "enveloping", pleasantly fresh and savory with a slightly almondy finish.

