



VINTAGE 2022

Langhe Nascetta DOC

Straw-yellow in color, it has greenish, barely noticeable highlights. Broad, intense, fruity, floral aroma, very pleasant and very persistent.

Taste dry, well-structured and pleasantly acidic; delicate and elegant. Ennobled by a long aromatic persistence.

Very delicate wine, characterized by a long persistence so very suitable for an audience with a good knowledge of white wines.

Langhe Nascetta is a very versatile product as it is suitable for aperitifs, as well as to accompany first and second courses. However, considering its good aging capacity the advice is to wait at least a couple of years before savoring it.

Recommended pairings: excellent as an aperitif, ideal with hors d'oeuvres and a pleasant accompaniment to first courses dressed with light sauces and main courses of fish and shellfish.

Base information

Product Name: Langhe Nascetta DOC

Vine: nascetta

Denomination: Langhe Nascetta

Classification: DOC

Color: White

Type: still

Country/Region: Piedmont

Vintage: 2022

Alcohol content: 13.09

Residual sugar: 0.31

Number of bottles produced: 2,800

Vineyard

% Grapes/Vine: 100% Nascetta

Soil: Medium-textured loose topsoil and limestone with hard subterranean marl layers

Exposure: West, Southwest

Agricultural method: Conventional

Year of planting: 1995

Harvest date: 15/09/2022

Type of harvest: manual

Geolocation: Santa Maria di La Morra, CN

Winemaking

Method: crushed-stemmed, white wine-making in temperature-controlled stainless steel tanks. Maturation for 3 months in stainless steel tanks on fine lees.

Temperature: 28 °C

Duration: 10 days

Malolactic: Done

Aging: Only in steel

Minimum time in bottle: 3 months

Bottle

Weight of the empty bottle: 500 g

Bottling date: 1/09/2023

Aging potential: 8 years

Cork size: 24x44

Cork material: cork

Bottle type: albeisa

Number of bottles per box: 6

Box size: 28x26x32

Acknowledgements

Falstaff 2023 —
89/100
