

LE PERNICI

LANGHE BIANCO “NASCETTA”

Unusual and unexpected! Nascetta is an aromatic white vine, autoctonal from Novello township. It's a challenge to wine-making this ancient variety, almost lost, which prized us with new and unique tasting experiences.

WINE CLASSIFICATION: Langhe Bianco DOC.

GRAPE VARIETY: 100% Nascetta.

PLACE OF ORIGIN

From Novello's vineyards.
Exposition: est-sud-est.
Soil: calcareous with limestone (Tortonian age).

THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare, and the production is reduced by the cluster thinning method.

VINIFICATION

The grapes are collected when they are ripened and laid into small 20kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar and crushed within a few hours from the harvest. The ice mark maceration last about 10 hours, then the fermentation start and it's controlled not to go over 16 °C for 10 days. The new wine is aging in part in steel vats and a part in barriques both on the yeast's lees.

FINING

3 months on the yeast's lees

TASTING NOTES

Brilliant yellow with a green hint, emits its varietal imprinting with ananas, melon, orange blossom, tropical fruits, supported by vanilla notes. The acidity elevates the citrus sensations which hide mineral tones, warranty of a long life unusual for a white piedmont wine.

FOOD MATCHES

Excellent horse d'oeuvre and fish dishes.

ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 8/10° C. Ageing: 3/5 years from the harvest onwards.

ANALYTICAL INFORMATION

Alcohol content: 13%/vol.
Residual sugars: 2 g/l
Total acidity: 6 g/l
Dry residue: 25 g/l

