



## 2023 ANAS-CËTTA NASCETTA DI NOVELLO LANGHE DOC

### WINERY

The Cogo family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

### WINE

Anas-Cëtta is an autochthonous historical variety specifically from Novello commune. Very popular in the 19th century, Nascetta is the only indigenous white variety from Langhe and Elvio Cogo is responsible for saving the grape from extinction in the early 1990s.

### VINEYARDS

The vineyards for the Langhe Nascetta del Comune di Novello extend for about two hectares inside the Novello Commune. They are planted at around 350 m above sea level, both in the Western and Eastern sector of the commune. The soil is calcareous clay, rich in minerals that give the wine great savoriness and complexity.

### VINTAGE NOTES

The 2023 season started with a lack of water, but around April 20th, regular and uniform rain began. Unstable weather and cooler temperatures continued until early July. The second part of the summer had warm days and stable weather. In September, the grapes benefited from optimal conditions. Overall, the 2023 season led to excellent growth and optimal phenolic ripeness of the grapes.

### WINEMAKING

After de-stemming and pressing, vinification starts with the stabilization of the juice. Fermentation is 50% in stainless steel and 50% in 15 HL Slavonian oak barrels. The wine is aged for 6 months: 50% in stainless steel and 50% in 15 HL Slavonian oak barrels for about 4 months. Lysis lasts for 180 days.

### TASTING NOTES

The 2023 Langhe Nascetta Del Comune Di Novello Anas-cëtta bursts with aromas. Floral notes come first, followed by citrus, ginger, sage, and pear, with a hint of mineral notes at the end. Despite 2023 being a warm season, the wine has great crispness and typical savoriness, balancing the sip. The finish is very persistent.



### VINEYARD

Region:	Piedmont
Appellation:	Nascetta del Comune di Novello Langhe DOC
Soil:	Calcareous-clay
Age/Exposure:	20 and 7 years East and West
Vine Density:	4,000 vines/hectare
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Nascetta
Aging:	6 months in stainless steel – 50% in 15 HL Slavonian oak barrels for 4 months

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
Total Acidity:	5.74 g/L
Residual Sugar:	0.62 g/L