



2022 ANAS-CËTTA NASCETTA DI NOVELLO LANGHE DOC

THE STORY

Anas-Cëtta is an autochthonous historical variety specifically from Novello commune. Since the first limited production run in 1994, working with tenacity and love for the land of the Langhe, Elvio Cognito winery has used the memories of old-timers in Novello to produce a wine for the youngsters of the third millennium. Mentioned in winemaking documents as early as the second half of the 19th century, this white wine, probably of local origin, has a sapidity reminiscent of the great hot-clime varieties such as Vermentino.



2022 VINTAGE NOTES

The 2022 vintage was exceptional due to unusual weather conditions and unexpected results. There was a scarcity of rain and snow during winter, and summer was characterized by earliness, drought, and record-breaking temperatures. However, grapes were healthy and beautiful at harvest time, thanks to some key factors. Rain showers in July and August and cool nights during the growing season helped limit the effects of drought and high temperatures. The experience gained over the years and the unstoppable strength of nature was also essential. Vines are self-regulated depending on the water reserves in the soil, allowing them to deal with severe drought. Despite the worrisome conditions, all new wines have great character, bright freshness, harmony, and good potential for long aging.

VINEYARDS

Varietal Composition:	100% Nascetta di Novello
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
Area:	2 hectares (4.94 acres)
Exposure:	Eastern
Altitude:	350 meters (1,148 feet) above sea level
Soil Composition:	Limestone/clay, with a small percentage of sand
Vine Age:	1 hectare (2.47 acres) newly planted, the rest are between 10 and 20 years old
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest Period:	End of September

VINIFICATION

Fermentation:	Stabulation of the juice, fermentation in stainless steel for 70% and in 15 HL Slavonian oak barrels for 30%.	
Aging:	6 months in stainless steel – 30% in 15 HL Slavonian oak barrels for 4 months	
Bottle Aging:	6 months	
Alcohol: 13.5%	TA: 6.20 g/L	RS: 1.53 g/L

TASTING NOTES

The Langhe Nascetta del Comune di Novello Anas-cëtta 2022 expresses a remarkable complexity even in its most youthful phase: notes of fresh fruit and lovely aromas of grapefruit, cedar and ginger are tied to intense aromas of white flowers, Mediterranean herbs and delicate mineral hints. Despite the warm and dry vintage, the palate shows unexpected crispness, which results in a sharp and dynamic wine, destined to evolve masterfully with the passing of time in the bottle.