



2025 LANGHE NASCETTA DEL COMUNE DI NOVELLO DOC ANAS-CËTTA

WINERY

The Cogno 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 indigenous white grape variety native to the municipality of Novello. Since its first limited production in 1994, the Cogno winery has worked with dedication and respect for the Langhe territory to recover and interpret the memories of local growers, bringing this historic variety back to life in a contemporary expression.

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 2025 Barolo vintage progressed with balance and without major climatic extremes, resulting in wines of clarity, precision, and pure fruit expression without excess weight. Regular spring rainfall and a warm but measured summer allowed Nebbiolo to ripen slowly and evenly, while a slightly earlier harvest still followed the natural rhythm of each vineyard. Later sites such as Ravera ripened after the earlier crus, and the cooler end of September contributed to the vintage's refined, balanced character.

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 2025 Langhe Nascetta del Comune di Novello Anas-Cëtta shows an inviting nose of white flowers, peach, pineapple, Mediterranean herbs, and citrus. The palate is fresh, savory, and textured, with a long, persistent finish and strong aging potential.

VINEYARD

Region:	Piedmont
Appellation:	Langhe Nascetta del Comune di Novello DOC
Soil:	Calcareous-clay
Age/Exposure:	22 and 9 years East and West exposure
Vine Density:	4,000 vines/hectare
Plot Size:	2 hectare/ 4.94 acres
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:	6.56 g/L
Residual Sugar:	1.22 g/L