



## 2024 LANGHE NASCETTA DEL COMUNE DI NOVELLO DOC ANAS-CËTTA

### 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 start of 2024 was mild and dry, leading us to expect a repeat of previous years. However, by late February,

persistent rainfall set in, bringing much-needed water for summer but demanding greater vineyard care. Despite the rain, vine growth was steady and on schedule. By mid-July, sunny days returned, accelerating ripening and keeping veraison and harvest timing in line with tradition. We completed Nebbiolo harvest just before October 15, when poor weather began. Thanks to our efforts, all varieties reached optimal ripeness, and the grapes were in excellent health at harvest.

### 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 2024 Langhe Nascetta Del Comune Di Novello Anas-cëtta offers a vibrant, distinctive nose with notes of yellow fruit, jasmine, citrus, ginger, and thyme. On the palate, it's fresh and precise with a long, saline finish that balances energy and elegance.

### VINEYARD

Region:	Piedmont
Appellation:	Langhe Nascetta del Comune di Novello DOC
Soil:	Calcareous-clay
Age/Exposure:	21 and 8 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:	5.39 g/L
Residual Sugar:	0.13 g/L