



AZIENDA AGRICOLA
C O G N O®

Elvio Cagno



Anas-Cëtta 2013

Nascetta di Novello Langhe DOC

The Story:

Anas-Cëtta is an invented name that was used initially because the wine was not a DOC. (In Italy it is not possible to use the varietal name if the wine is not DOC.) In 2010 all that changed when Nascetta of Novello gained DOC status. Since the first limited production in 1994, the Elvio Cagno winery has drawn upon the knowledge of the old-timers in Novello to make a wine for the youth of today. Winemaking documents from the second half of the 19th century mention this wine of Mediterranean origin, whose sapidity is reminiscent of great hot-clime varietals such as Vermentino, from which, according to some studies, it may derive.

2013 Vintage Notes:

Following a cold winter without excess, yet a good amount of snow, February and March were rainy and very humid which delayed budbreak. June, July and August were warm and dry. Autumn was dry and windy, with harvest delayed by 7 to 10 days compared to our normal harvest dates; yields were within an average range.

Vineyards:

Varietal: 100% Nascetta

Sources: 100% estate vineyards located on the top of the hill, Novello village, Ravera area.

Area: Three hectares (7.41 acres)

Exposure: Eastern

Altitude: 350 meters (1,148 feet) above sea level

Soil composition: limestone/clay, with a small percentage of sand

Vine age: One hectare newly planted, the rest are between 10 and 20 years old

Vine density: 4,000 vines per hectare

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)

Harvest: September 20 - 25

Vinification:

Fermentation: 100% in stainless steel with 12 hours cold soak (skin contact), indigenous yeast
No malolactic fermentation

Aging: on lees for 6 months, no barrel aging; bottle aged for two months

Alcohol: 13%

Aging potential: 5 - 10 years

Tasting Notes:

Straw-yellow in color with golden highlights. The nose is fine and elegant with just the right intensity, exuding complex, lingering scents of wild flowers and herbs, citrus and exotic fruits. The bouquet suggests acacia honey, sage and rosemary. Its pleasant, warm and balanced structure makes this ideal as an accompaniment to vegetable dishes, white meats, fish and creamy cheeses.
Serving temperature: 10° -12°C (50° - 53.6°F).