



## Anas-Cëtta 2014

### 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.) That changed in 2010, when Nascetta di 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-climate varietals such as Vermentino, from which, according to some studies, it may derive.

#### 2014 Vintage Notes:

Winter was cold with little snow, followed by a spring with average temperatures and alternating days of heavy rain, leading to early development in the vineyards. Although the summer months were cool with frequent rain, September and October were warm and dry, which helped with the harvest.

#### Vineyards:

Varietal: 100% Nascetta

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

Area: 3 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: 1 hectare (2.47 acres) newly planted, the rest are between 10 and 20 years old

Vine density: 4,000 vines/hectare (1,618 vines/acre)

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

Harvest: September 27-28

#### Vinification:

Fermentation: 100% in stainless steel with 12 hours cold soak (skin contact), indigenous yeast

Malolactic fermentation: None

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

Cases produced: 1,660 (6/750ml)

Cases imported: 400

Alcohol: 12.5%

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 C-12 C (50 F-53.6 F).