



2015 ANAS-CËTTA 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 Cogno 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.

2015 VINTAGE NOTES

The 2015 vintage started with a snowy winter, leaving a very good water reserve that lasted the entire year. A temperate springtime led to an earlier vegetative development than usual; and budding was regular, though early, with flowering at the beginning of May. After two weeks of precipitation between the end of May and the beginning of June, the summer was very dry and warm, with an average temperature of over 30°C; several days reached over 40°C.

VINEYARDS

Varietal Composition:	100% Nascetta di Novello
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 (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest:	End of September

VINIFICATION

Fermentation:	100% in stainless steel with 12 hours cold soak (skin contact), indigenous yeast
Aging:	On lees for 6 months, no barrel aging; bottle-aged for two months
Cases Produced:	880 (6/750ml)
Cases Imported:	150
Alcohol:	13%

TASTING NOTES

The 2015 vintage is an extremely rich wine, although it was produced in a much lower quantity this year (40% lower than the usual production). Straw-yellow in color with golden reflections. Notes of acacia honey and peach flowers are extremely well balanced on the nose, with aromas of tropical fruits and cut grass. On the palate, it presents a strong minerality highlighted by a full-bodied and well-balanced acidity, forming a strong backbone for the wine. The soft, silky tannins make way for a long aftertaste with notes of menthol and ripe tropical fruits.