



"The 2021 Nascetta del Comune di Novello Anas-Cëtta is soft, understated and very pretty. Hints of orchard fruit, tangerine peel, white flowers and ginger all grace this attractive, super-expressive white from Elvio Cogno."

- Antonio Galloni, November 2022



2021 ANAS-CËTTA NASCETTA DI NOVELLO LANGHE DOC

ABOUT THE WINERY

The Elvio Cogno winery sits on top of Bricco Ravera, a hill near Novello in the Langhe area of Piedmont, one of the eleven communes in which Barolo is produced. The cellar is housed in an 18th-century manor farm surrounded by 11 hectares of vineyards. The Cogno family has been making wine in the Langhe area 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.

ABOUT THE WINE

Very popular in the 19th century, Nascetta is the only indigenous white variety from Langhe and Elvio Cogno is responsible for saving the grape from extinction in the early 1990s. Since the grape was not part of the Italian National Registry at that time, Elvio Cogno gave the fantasy name 'Anas-Cëtta' with their first bottling in 1994. After the success of the grape locally, "Nascetta del Comune di Novello" finally became a sub-appellation of Langhe DOC in 2010 (it must be 100% Nascetta.) A semi-aromatic grape, Nascetta has hints of sage, rosemary, a waxy texture and develops petrol notes with age.

KEY SELLING POINTS

- Elvio Cogno is the acknowledged leader in the production of Barolos from Ravera, a designated cru or MeGA (*Menzione Geografica Aggiuntiva*, which stands for single-vineyards in Barolo).
- Following in the footsteps of the 'maestro', Elvio Cogno, these wines are known for their terroir-driven elegance, and approachability with very traditional winemaking methods.
- Made following traditional winemaking styles and organic farming, Elvio Cogno's wines are expressions of only indigenous Langhe varietals (Nebbiolo, Barbera, Dolcetto, Nascetta)

TECHNICAL DETAILS

Varietal Composition: 100% Nascetta di Novello

Aging: 6 months in stainless steel – 30% in 15 HL Slavonian oak barrels, followed by 3 months in

