



## 2017 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 of 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.

### 2017 VINTAGE NOTES

After several heavy snow falls in the winter time, the beginning of the spring was quite hot with some rain that helped the growing cycle to start earlier than usual. Towards the end of April, the sharp drop in temperatures recorded — especially overnight — caused some frost damage, but only at the bottom of the valleys and on cooler slopes, in fact any of our vineyards were effected. Starting from May, the weather was hot and dry, enhancing a perfectly even fruit set followed by a quick veraison. This dry conditions, even if considered extraordinary, did not effected negatively the growing cycle due the reserve of water from the winter snow. By the end of August and September, the cool nights really helped to develop perfect phenolic ripening. Harvest was about 7 to 10 days earlier than usual.



### VINEYARDS

<b>Varietal Composition:</b>	100% Nascetta di Novello
<b>Sources:</b>	100% estate vineyards located on the top of the hill; Novello village; Ravera area
<b>Area:</b>	3 hectares (7.41 acres)
<b>Exposure:</b>	Eastern
<b>Altitude:</b>	350 meters (1,148 feet) above sea level
<b>Soil Composition:</b>	Limestone/clay, with a small percentage of sand
<b>Vine Age:</b>	1 hectare (2.47 acres) newly planted, the rest are between 10 and 20 years old
<b>Vine Density:</b>	4,000 vines/hectare (1,619 vines/acre)
<b>Cultivation:</b>	Vertical trellising, Guyot pruning, 100% organic (not yet certified)

### VINIFICATION

<b>Fermentation:</b>	100% in stainless steel with 12 hours cold soak (skin contact), indigenous yeast
<b>Aging:</b>	On lees for 6 months, no barrel aging; bottle-aged for two months
<b>Cases Produced:</b>	880 (6/750ml)
<b>Cases Imported:</b>	650
<b>Alcohol:</b>	13%

### TASTING NOTES

"One of the best Nascetta that I've ever made" says Valter Fissore, proprietor of Elvio Cogno. The golden color is brilliant and intense. On the nose, it shows a wide range of flavors from white fruits—William's pear and watermelon—to fresh herbs—rosemary and sage—and hints of orange peel. On the palate, this wine is concentrated and balanced with a very bright acidity. It has a very pleasant, savory long aftertaste as well as a great aging potential.

WILSON DANIELS   
SINCE 1978

Imported by Wilson Daniels | Saint Helena, California | wilsondaniels.com