



## 2018 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 Cagno winery has drawn upon the knowledge of the old-timers in Novello to make a wine for the youth of today.

### 2018 VINTAGE NOTES

The 2018 harvest was quite late and arduous; yet, the crop shows immense promise after a long and engaging growing season. The beginning of spring was quite difficult due to the heavy rain, and the summer was considerably warm and quite dry. The conditions allowed the vines to catch up upon a quite slow start. From the last days of June through the month of July, the sunny days encouraged a fast vegetative growth that required several trimmings and manual leaves thinning, especially in the shaded internal parts that were less active in photosynthesis. These efforts produced even cluster growth, and it carried to an early veraison in the month of August. Toward the beginning of September, the temperature dropped significantly during the night but warm and dry during the day, a perfect condition to promote the phenolic ripening.

### 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)

### 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
Alcohol:	13%

### TASTING NOTES

“This opens with scents of dried oregano, sage and cannabis that accent the wine’s fruit flavors of white peach and Meyer lemon. Notes of smoke and bitter almond skin emerge as the wine is exposed to air, while brisk acidity weaves everything together.” — *90 Points* | *Wine & Spirits Magazine, December 2019*