



2021 ANAS-CËTTA NASCETTA DI NOVELLO LANGHE DOC

THE STORY

Anas-Cëtta is an autochthonous historical variety specifically from Novello commune. Since the first limited production run in 1994, working with tenacity and love for the land of the Langhe, Elvio Cogno winery has used the memories of old-timers in Novello to produce a wine for the youngsters of the third millennium. Mentioned in winemaking documents as early as the second half of the 19th century, this white wine, probably of local origin, has a sapidity reminiscent of the great hot-clime varieties such as Vermentino.

2021 VINTAGE

In general, the growing season began with a cold winter which saw some snow, which then moved to a tricky spring, bringing heavy rains, gnarly frosts, and fierce hailstorms, which significantly cut yields. Eventually, summer arrived and July brought a dry heat that accumulated in a serious heat wave in August, which ran through to September. The long sunny days helped push the grapes to phenolic ripeness and removed any threat of rot or disease.

VINEYARDS

Varietal Composition:	100% Nascetta di Novello
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
Area:	2 hectares (4.94 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 Period:	End of September

VINIFICATION

Fermentation:	Stabulation of the juice, fermentation in stainless steel for 70% and in 15 HL Slavonian oak barrels for 30%.	
Aging:	6 months in stainless steel – 30% in 15 HL Slavonian oak barrels for 4 months	
Bottle Aging:	6 months	
Alcohol: 13.5%	TA: 6.58 g/L	RS: 3.38 g/L

TASTING NOTES

The 2021 Langhe Nascetta Del Comune di Novello Anas-cëtta is wide and rich on the nose, offering yellow pulp fruit aromas and citrus notes of grapefruit and lime, with Mediterranean herbs and saffron. The mouthfeel is suggestive thanks to the harmony among juiciness, lively freshness, and persistent savouriness. Elegance and substance go hand in hand during the tasting experience and are followed by a long finish of great impact.

