

DANIELE CONTERNO

WHITE WINE



## Langhe Nascetta DOC

**Denomination:** Langhe DOC Nascetta

**Solar exposure:** West

**Composition of the soil:** very steep, malleable, difficult to work and rich in clay, with a high percentage of tuff

**Grape variety:** Nascetta 100%

**Production area:** Madonna di Como

**Harvest:** manual, with grape selection at the vineyard.

**Harvest time:** end of September.

**Vinification:** soft pressing, fermentation in steel containers at a controlled temperature of 14°-16°C.

**Fermentation time:** the must is separated from the skins and fermented in steel tanks for 25-30 days.

**Fermentation temperature:** variable with peaks of 18°C.

**Ageing in cellar:** the wine remains in steel tanks for 3 months.

**Ageing in bottle:** 2 months.

**Bottles produced:** n. 2,000 of 0.75 L each.

**Food pairing:** excellent as an aperitif, or with fish and shellfish dishes.

**Serving temperature:** 10° - 12°

**Alcohol content:** range from 12 to 13% Alc/Vol depending on the vintage.

*Vibrant yellow with green undertones; rich aroma with hints of pineapple, orange blossom, exotic fruits, banana and honey.*

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