



→ **Cultivation area:**
Monforte d'Alba

→ **Exposure and altitude:**
south; 420-450 m

→ **Grape variety:**
100% Nascetta

→ **Vinification:**
brief cold maceration
followed by soft pressing

→ **Aging:**
6 months in steel vats
and 3 months in bottle

→ **Serve at:**
10/12 °C

LANGHE DOC NASCETTA 2017

The fame of the hills in the Langhe is primarily linked to their production of some of the great red wines but over the last decade, white wines have also come to occupy an important place on the Langhe wine scene.

Nascetta, a vine historically cultivated in the Commune of Novello, had almost entirely disappeared and only the tenacity of some local producers enabled it to be saved and restored to its rightful place amongst single-variety winemaking. Its strong connection with the region is at the heart of L'ASTEMIA Pentita's wine production.

It has an elegant fragrant texture. Fresh floral notes alternate with more sulphurous sensations from which a complex and enjoyable perfume is derived. On the palate a good and persistent structure.

A delicate, harmonious and lightly acidic wine with a savoury touch which makes it almost salty.

Very agreeable when young, this wine also has excellent aging potential.