

Ettore Germano

LANGHE

denominazione di origine controllata

NASCETTA



TYOPOLOGY

Langhe D.O.C. Naschetta

YEAR OF PLANTING

2004 - 2012 - 2016

VARIETY

Nascetta

ALTITUDE

560 m.s.l.m.

SOIL STRUCTURE

Lime, limestone and Langa stones

HARVEST PERIOD

Beginning of October

AVERAGE ANNUAL PRODUCTION

4.800 bottles of 0.75L, 50 magnum of 1.5L

CLOSURE

Stelvin Lux + with a small amount of oxygen passage

VINIFICATION

The harvest is done by hand placing the grapes into small plastic baskets, and transporting them to the winery. Where the grapes will be de-stemmed and lightly crushed. The alcoholic fermentation takes place into steel tanks with a maceration on the skins for 10 days. Then follow an aging into clay amphore for 6 months.

In the spring the wine will then be blended and bottled to be ready for the market there shortly after.

TASTING NOTES




Color: Deep lemon color with golden hues

Nose: A delicate bouquet of lemon, white flowers sage and thyme.

Palate: Medium to full mouth feel with a good acidity, wonderful minerality and a pleasant finish

Pairings: Shellfish, raw and cooked fish dishes, and dishes with a delicate umami flavors.

PAIRINGS

 first courses  shellfish  white meat

VITICOLTORI IN SERRALUNGA D'ALBA DAL 1856

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