



Ellena Giuseppe

2022

NASCETTA

Langhe - Italy



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Nascetta
Vineyard: Paradiso Vineyard
Vine Age: 17-years-old
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native – stainless-steel
Skin Contact: 2 days
Aging: 12 months in stainless steel followed by 6 months in bottle
Alcohol: 13%
pH: 3.4
Total Acidity: 6.20 g/L
Total SO₂: 70 ppm
Total Production: 415 cases
UPC: 8051772680107

About

Nascetta, the relatively unknown Langhe white grape. This rare variety was very popular until the end of the 19th century, was abandoned and rediscovered about 10 years and yet still there are less than 50 acres planted throughout the world. Nascetta is known to be a semi-aromatic grape that gains much complexity with many years in the bottle. The initial vines that were planted in 2007 were taken from cuttings from the 'original' Elvio Cogno that was collected from more than 20 sites throughout the Langhe in 2003. Elvio along with Valter Fissore were the brains and manpower behind saving this grape. Nascetta begs for air and to be oxidatively handled as well as time tucked away to truly express itself.

This hails from a small 1.3 acre plot at roughly 1,100 feet in elevation, aptly named the Paradiso Vineyard. The western exposure helps to get this rather difficult grape ripe with the late afternoon sun. The grapes were picked at optimum ripeness and left to cold soak for two days. The juice was pressed off the skins and fermentation kicked off with native yeasts in temperature controlled tanks (14-16 degrees C). The wine spent 12 months in a stainless-steel tank on the lees. It was bottled without fining and with a light filtration prior to a small addition of sulfur. It then spent six months in bottle prior to market release.

Tasting Note

Light straw-yellow with golden hints. Aromas of wildflowers, herbs, citrus, and tropical fruit. On the palate, it's bright and fresh with crisp acidity and a long, ripe finish. A risotto dish would be impeccable with this wine.