



Ellena Giuseppe

2021

NASCETTA

Langhe - Italy



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Nascetta
Vineyard: Paradiso Vineyard
Vine Age: 16-years-old
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native – stainless-steel
Skin Contact: 3-4 days
Aging: 6-9 months on lees in stainless-steel
Alcohol: 13%
pH: 3.25
Total Acidity: 6.20 g/L
Total SO2: 85 ppm
Total Production: 375 cases
UPC: 8051772680602

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 Cagno 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 3-4 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 6-9 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.

Tasting Note

Straw-yellow in color with golden highlights. The nose is fine and a gentle intensity. It exudes complex, lingering scents of wild flowers, herbs, citrus, and exotic fruits. The palate is structured, with generous, penetrating acidity. The finish is ripe and prolonged.