



Ellena Giuseppe

2021

'BOSCO DELL'ABATE'

Vino da Uve Appassite | Langhe - Italy



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Nascetta

Vineyard: Paradiso

Vine Age: 20-years-old

Soil Type: Clayey and calcareous

Viticulture: Practicing organic

Fermentation: Native — stainless-steel & French oak

Skin Contact: 12 hours

Aging: 24 months in French oak barrels

Alcohol: 12.5%

pH: 3.38

Total Acidity: 7 g/L

Total SO2: 120 ppm

Total Production: 50 cases

UPC: 8051772680060

About

Bosco dell'Abate is a vino da uve appassite from the Paradiso vineyard in La Morra. This sweet wine, named after the forest close to the vineyard, is made entirely of 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.

This wine was made from Nascetta grapes left to dry and concentrate in the sun. Once dried, the grapes were pressed and the juice saw 12 hours of skin contact before spontaneous fermentation in stainless steel. After three days in tank, it went to French oak barrels for a total of 26 months to complete fermentation and age. It was bottled without fining or filtering and just saw a small addition of sulfur.

Tasting Notes

Golden and radiant, with ripe white fruit jumping out of the glass—pear, peach, maybe a hint of quince. The palate is focused and lifted, with a clean line of acidity keeping the sweetness in check. It has a long, polished finish.