



2019 ANAS-CËTTA NASCETTA DI NOVELLO LANGHE DOC

THE STORY

Anas-Cëtta is an invented name that was used initially because the wine was not a DOC. (In Italy it is not possible to use the varietal name if the wine is not DOC.) That changed in 2010, when Nascetta of Novello gained DOC status. Since the first limited production in 1994, the Elvio Cagno winery has drawn upon the knowledge of the old-timers in Novello to make a wine for the youth of today.

2019 VINTAGE NOTES

The 2019 harvest is characterized by a slight decrease in terms of yields, around -15%, which benefitted quality and balance. We find the same balance if we look at the weather conditions through the year, despite a prolonged drought in the first three months followed by rain and low temperatures from April until the end of May. The plant growth underwent initially a slow kickoff, with a delay of two weeks compared to the previous year, but similar to more typical and traditional vintages. The month of June, with sunny climate and soil characterized by great water availability, created conditions for a flourishing plant growing, which required careful management of our vineyards by thinning during the summer. After a particularly hot and dry period between end of June and beginning of July, the summer season continued with milder temperatures alternating with well-distributed rainfall. Compared to the anticipated vintage, the abundant plant growth made it possible for the grape ripening to slow down, creating an optimal amount of time for phenolic ripeness, particularly on the Nebbiolo, which was finally harvested in the second part of October. Overall, the grapes present good parameters and high quality, showing a perfect phenolic ripeness, nice sugar content and substantial acidity. The 2019 harvest may be considered a traditional one, with a balanced growing season and a very late ripening comparing to previous vintages, giving the wines the right qualities for a potentially long aging.

VINEYARDS

Varietal Composition:	100% Nascetta di Novello
Sources:	100% estate vineyards located on the top of the hill; Novello village; Ravera area
Area:	2 hectares (4.94 acres)
Exposure:	Eastern
Altitude:	350 meters (1,148 feet) above sea level
Soil Composition:	Limestone/clay, with a small percentage of sand
Vine Age:	1 hectare (2.47 acres) newly planted, the rest are between 10 and 20 years old
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)

VINIFICATION

Fermentation:	In stainless steel, temperature controlled	
Aging:	6 months in stainless steel – 30% in 15 HL Slavonian oak barrels, followed by 3 months in bottle	
Alcohol: 13%	TA: 6.47 g/L	RS: 2.01 g/L
Production (in cases):	1,667 (6/750ml)	
Cases Imported (in cases):	600 (6/750ml)	

TASTING NOTES

Bright and laser-like with ripe fruit and a beautiful medium-gold color with light green reflections, this Langhe Nascetta 2019 shows complexity and crispness. Lime, grapefruit and a hint of flint on the nose are perfectly connected with the abundance of plump and fresh juiciness in the mouth. A long finish and good minerality are due to a beautiful acidity and a partial wood fermentation. Overall, 2019 is a wonderful vintage for whites.

