

L'ASTEMIA

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LANGHE DOC NASCETTA 2023



- ➔ **Cultivation Area:**
Langhe
- ➔ **Exposure and altitude:**
East; 400 m
- ➔ **Grape Variety:**
100% Nascetta
- ➔ **Vinification:**
brief cold maceration followed by soft pressing
- ➔ **Refining:**
6 months in steel vats and 3 months in bottle
- ➔ **Serve at:**
10/12 °C

The fame of the hills in the Langhe region is primarily linked to the production of great red wines, but in the last decades whites have also gained a relevant place on the wine scene.

The Nascetta variety had almost entirely disappeared and only the tenacity of some local producers saved it and restored it to its rightful place amongst single varietal winemaking.

Its elegant bouquet is characterised by fresh fruity, vegetal and citrus notes, intertwined with a hint of honey. Scents abound on the nose with a wide range of different aromas: white fruit pulp, mineral nuances and more vegetal hints combine with order and linearity.

On the palate, it has a light, slender and drinkable body, characterized by sapidity and freshness. The finish brings back a citric taste. It shows excellent aging potential.