

Grape Variety: 100% Nascetta

Production Area: Novello

Training System: GUYOT with about eight buds per plant

Soil: Marl layers, with a high percentage of fine sediments, silt, and clay.

Altitude: 420 meters above sea level

Harvest: Mid-September

Vinification: Crushing and destemming of the grapes with immediate separation of the must from the skins, followed by gentle pressing, stabilization of the must for two days at zero degrees.

Fermentation: With selected and natural yeasts at a controlled temperature of 18°C for two days, then continuing and completing the fermentation in Barrique, resting on the fine lees for four months with daily batonnage

Organoleptic Characteristics: Straw yellow color, with greenish reflections

Smell: Floral. Citrus flowers, banana

Alcohol Content: 12.5% to 14.00% depending on the vintage.

Taste: Semi-aromatic with a distinctive savoriness and freshness

Cultivation: Integrated pest management with low environmental impact