

Cascina Ballarin

LANGHE Nascetta

Grape varietal: Nascetta

Vineyard of origin: Monforte d'Alba

Planting layout: 2.30 x 0.90 m

Altitude: 230 metres a.s.l.

Exposure: west

Vine training technique: guyot

Age of vines: 5 years

Yield per hectare: 75 quintals/ha

Soil: limestone – clay

Harvest: September

Vinification: traditional in temperature controlled tanks

Ageing: 6 months in stainless steel tanks and on the yeasts

Further ageing: 2 months in the bottle

Sensory characteristics: Straw yellow colour with greenish reflections. Intense bouquet with floral aromas of iris and acacia flowers, and fruity scents of apple, grapefruit, tropical fruits and honey. Fresh, savoury and slightly bitter palate. Pleasant aftertaste of citrus fruits.

INTERESTING FACTS

Nascetta is an ancient autochthonous varietal of the Alba region. It lost its importance with the passing of time with the risk of losing it completely. It is now being gradually reevaluated.



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