

# 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.*



**Cascina Ballarin**

Frazione Annunziata 115  
12064 La Morra (CN), Italia  
Tel +39.0173.50365  
[cascina@cascinaballarin.it](mailto:cascina@cascinaballarin.it)