



## LANCHE DOC NASCETTA 2022

L'Astemia Pentita Srl, Piedmont, Italy

**eCommerce # 38342 | 13.0% alc./vol. | \$23.25**

*It has an elegant and fragrant texture with fresh floral notes, linked to Nascetta's aromatic heritage, which chase and alternate with more sulphuric sensations from which a complex and enjoyable perfume is derived. On the palate a good and persistent structure. A delicate, harmonious and lightly acidic wine with a savoury touch which makes it almost salty. Very pleasant when young, this wine also has excellent aging potential.*

### **Terroir:**

L'Astemia Pentita is the winery with a pop soul and a visionary aesthetic, founded in the territory of Barolo, declared in 2014 a UNESCO World Heritage Site together with the wine landscapes of Langa-Roero and Monferrato.

The sculptural cellar stands right where Barolo was historically born and where the ridge which houses the most prized vineyards of the Langhe Barolo Cannubi begins to rise towards the center of the town.

Nascetta, a grape variety historically cultivated in the Commune of Novello, had almost entirely disappeared and only the tenacity of some local producers enabled it to be saved and restored to its rightful place amongst single-variety winemaking.



### **Vinification:**

Brief cold maceration followed by soft pressing. Ageing 6 months in steel vats and 3 months in bottle.

**Variety:** Nascetta 100%

**Residual Sugar:** 1 g/L

**Serving suggestion and food pairing:** Serve at 12°C. Perfect accompaniment for seafood and cheese, vegetables, white meat.