



ELLENA

Langhe Nascetta

Denomination: Langhe Nascetta d.o.c.

Grape variety: Nascetta, autochthonous Langa white grape. This rare variety was very popular until the end of 1800, was abandoned. Was rediscovered about 10 years and still there are only 10 hectares throughout the world.

Production area: La Morra

Total surface area: 0.50 hectares

Initiated (year of planting): 2005

Produced bottles: 4500

Soil composition: calcareous – clayey

Altitude: 260 m. above sea level

Exposure: West

Harvest: first half of september

Yield per hectare: 80 quintals

Winemaking: cold maceration for 80 - 100 hours, pressing and vinification in white at controlled temperature (14 - 16°C) in stell vats for about 10 days.

Ageing: maturation on lees in steel tanks for about 6 - 9 months

Service temperature: 10- 12 °C

Note: alcoholic content 13,10% vol, total acidity: 6,00 g/l