

STROPPIANA

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LANGHE DOC NASCETTA

VARIETY: 100% Nascetta.

SOIL: limestone with sand-clay marl.

PLACE: Rivalta di La Morra and Bussia di Monforte d'Alba.

ORIENTATION: east-west.

ELEVATION: 400 metres.

YEAR PLANTED: 2012.

VINIFICATION: following the harvest at the beginning of October the grapes undergo a gentle crushing. The crushed grapes are then gently pressed, followed by a static clarification of the juice without the use of fining agents. The must then ferments for 15-20 days at 18-20°C to develop and conserve the typical notes of the grape variety.

ELEVAGE: when fermentation is complete the wine is transferred into steel tanks and maintained at a low temperature, though not below 15-16°C. The wine is stirred periodically on its fine lees to facilitate ageing until the end of winter. Bottling takes place in mid-summer.

ALCOHOL CONTENT: 13% by volume.

AVERAGE ANNUAL PRODUCTION: 4000 bottles.

TASTING NOTES: straw yellow replete with greenish highlights. The nose of citrus, grapefruit and pale stone fruit develops into white flowers and exotic fruit sensations. With the first sip, a sensation of crispness floods the palate, hovering on savoury undertones. Together with notes of dried fruit, these create a pleasing, lush and silky sensation.