



LANGHE NASCETTA DEL COMUNE DI NOVELLO

Piemonte, Italy

Arnaldo Rivera



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Method & Production

100% Nascetta – from vineyards located in Novello (a wild plot planted in 1963 in Ravera cru is included). The Nascetta grapes are crushed and de-steamed. Slow fermentation in stainless steel at a low temperature. The wine is aged on the lees for 8 months. This is followed by about one additional year in the bottle.

Tasting Notes

“Lemon zest and crunchy pear are lined by white pepper, wild fennel and a delicious saline twang. Verticality is balanced by a broad, mouthfilling mid-palate. There might be interesting ageing potential here.” **94 points, Ines Salpico, Decanter (September 2021)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
AR0122	Langhe Nascetta del Comune di Novello	Nascetta	2022	13.0%	Cork	6x0.75lt	No	No	Yes	No