

LANGHE NASCETTA

Ettore Germano

www.ettoregermano.com

Method & Production

Hand-harvested grapes from the estate vineyard in Ciglié are carefully picked and placed in small baskets. At the winery, the fruit is gently de-stemmed and lightly crushed before undergoing alcoholic fermentation in stainless steel tank, with a 10-day maceration on the skins. The wine then spends six months ageing in clay amphora, adding texture and complexity. Come spring, it is blended, lightly filtered and fined, and finally bottled.

Tasting Notes

Bright golden straw in colour, with a luminous clarity that hints at freshness. Expressive nose of ripe yellow fruits layered with subtle herbal tones and a whisper of roasted nuts, adding depth and intrigue. Dry and lively, offering flavours of cooked apple and mature orchard fruit, balanced by a gentle richness. The texture is supple yet vibrant, leading to a robust, savoury finish that lingers gracefully.

Food Matching

This wine shines alongside shellfish, whether simply grilled or served raw, and complements delicate fish dishes, both cooked and crudo. Its subtle texture and freshness also make it an ideal match for recipes with gentle umami notes—think lightly seasoned sushi, steamed clams, or miso-infused broths.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
ET1822	Langhe Nascetta	Nascetta	2022	11.5%	Screw Cap	6x0.75lt	No	No	Yes	No