

## Borea

Langhe Nascetta D.O.C.

**Grape varietal:** 100% Nascetta

A semi-aromatic grape native to Langa with excellent ageing potential. Historical texts liken it to the great wines of Rhein.

**Municipality:** Sinio

**Altitude:** 400 m

**Exposure:** North

**Terrain:** Sandy-calcareous with sub-alkaline reaction.

**In the vineyard:** Manual harvest. In some vintages we harvest in different step, according to the maturation of the grape.

**In the cellar:** Cold maceration with skins for 72 hours on average, successive pressing. Fermentation temperature controlled at 17°C. Malolactic fermentation does not occur.

**Yeast:** Selected yeasts added

**Clarification:** Bentonite



**Ageing:** 16 months in concrete vat, with batonage.

**In-bottle refinement:** 3 months minimum.

**Characteristics:** Yellow gold, fruity at the nose, with exotic references, honey accent at the end, at the palate is fresh, mineral with a good grade of acidity that gives longevity to the indigenous white from Langhe.

**Serving temperature:** 8° C

**Pairings:** Delicate shrimps with citrus, scallops with vegetables, oysters, spring risotto.

