

## "Giuana" Langhe Nas-cetta del comune di Novello

### Productive procedure

The grapes harvested in crates are immediately crushed and the must obtained is first decanted and then selected yeasts are added to it; the alcoholic fermentation takes place at controlled temperature (18° C) for 8 – 10 days. At this point the wine is cleared of sediment and left to rest on the yeasts in stainless steel tanks for 6 months with periodic mixing of the dregs. After it is filtered in April, the wine is bottled.

### Tasting

Pale straw yellow colour with slight green reflexes.

The nose reveals a clear, ample scent with notes of grapefruit, white flowers, peach and candy. On the palate it is harmonic, luscious, full with a persistent and pleasant finish.

### Comment

An important and age-able white wine. It accompanies fish but also Piemonte appetisers very well; excellent as aperitif.



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