



# nascetta LA REGINA

In dialect, the name of this wine is pronounced separating the syllables: “Nas-cëtta”. Nascetta is an old grape variety native to the Langhe and Cuneo areas. It has only recently been rediscovered and is available in just a few thousand bottles.

## Appellation

Langhe DOC Nascetta.

## Grapes and Vineyard

Nascetta grown in vineyards planted in 1990 at Tenuta Serra dei Fiori.

## In the Cellar

Fermentation and ageing take place exclusively in steel.

## Tasting

The wine fully expresses all the sensory characteristics of Nascetta, a semi-aromatic grape: citrus, apple, pear, acacia blossom, fresh vegetable notes, tropical fruit, hay, straw and grapefruit! It has no fear of time, which reveals its mineral note. As the wine ages, the nose evolves towards hydrocarbon, flinty notes, with flavour sensations ranging from fruity to savoury. This is why it has been compared to the great white wines of the Rhine. Great aperitif, ideal paired with raw fish, white meats and fresh cheeses. Nascetta has gained so much prestige as to earn the official acknowledgement “DOC-Langhe Nascetta”, also thanks to the studies carried out on this grape variety by the Serra dei Fiori estate in partnership with Turin’s Università Agraria, beginning particularly with “Il FIORE” Langhe Bianco, a cuvée of Chardonnay and Nascetta.

## Service

The recommended tasting temperature is 12°C.

## Size

0,75 L



“Braidà”