



Langhe DOC Nascetta Vigna Lirano



CURRENT VINTAGE: 2018

GRAPE VARIETAL

100% Nascetta

MUNICIPALITY

Sinio

ALTITUDE

400 meters

EXPOSURE

North

TERRAIN

Sandy calcareous with sub-alkaline reaction, low in nitrogen

DISTINCTIVE FEATURES

a small part is vinified in terracotta containers, with maceration lasting for a few months

YEAST

indigenous

AGEING

partly in concrete tanks

CLOSURE

screw cap

PAIRINGS risotto with lobster, white meats and vegetables

PACK SIZE: 6/750ml

OUR APPROACH In 2011 we started to think and act organic in the vineyards (officially certified since 2016). In 2015 our evolution continued with the introduction of a Biodynamic approach to the entire property. Key changes to improve the ecosystem include, adding trees and plants in the vineyards, introducing a green garden, and building birdhouses. While we have always sought balance in the vineyards, we now look for it in every part of our environment. For us, that means no chemical weeding, no systemic anti-parasite treatments, and no chemical fertilization. In addition, we plant barley, oats, and clover between the vines to revitalize the soil. To keep soft the soil not to stress the roots of the vines. We use corroborates to reduce chemical treatments and we even make our own compost. To promote as much biodiversity as possible we practice farming diversification by incorporating other crops. Finally, we always bottle with the energy of the waning moon.