



Langhe

Antica Novella

(100% Sauvignon Blanc)

DOC

This wine comes from an blend of different plants of Sauvignon Blanc, 70 % native Sauvignon Blanc- 30 % regrafted plant from old Dolcetto vine. This means to can reuse the same older plant for producing an new variety. In this way is possible to produce white wine from older plants; older plants means deeper roots into the soil that can test the soil and bring into the grapes substances and minerality that comes from soil of origin

Harvest is made in the second half of September to can get into the juice less varietal aromas and more fruity and soft flavors. We go to pick the grapes into small basket to can maintain the integrity of grapes. After harvesting we store the basket with whole cluster inside cold storage for 10 days to can have an immediately natural dissolution of substances from skin to the juice
Then pressing process is made without sulfites but with a lot of dry-ice to can preserve the aromas of the bunches
15 days of natural decanting into the tank and then alcoholic fermentation using autochthonous -selected yeasts

12 months of maturation into the inox tank at 10°C in presence of the soft sediment of fermentation

Bottling at the end of September following year and maintained into the storehouse until next spring to can get into the bottle an better development

5000 bottles of production

