



MARCO CAPRA

AZIENDA AGRICOLA



LANGHE DOC NASCETTA "CONNA"

Made with Nascetta grapes.

Altitude: 400 m above sea level.

Soil composition: lime and sand.

Plant density: 5000 vines / hectare.

Vine training system: traditional Guyot.

Yield per hectare: 6 tons.

Harvest: manual, into small crates towards the end of September.

Vinification: After a short period of maceration on skins, the grapes are soft pressed. The clear must obtained ferments slowly in stainless steel vats at a controlled temperature of 16-17°C. The wine spends a long period of time on the fine lees, with frequent "batonnage".

Description of the wine

Colour: bright straw yellow with greenish hues.

Bouquet: an intense and interesting perfume of grapefruit, apple and aromatic herbs.

Flavour: Full bodied with a surprising aromatic persistence, nicely sapid and tasty, with a smoothness that enhances the sensation of tactile fatness.

Serving suggestions: Ideal with aperitifs, shellfish and other fish dishes.

Serving temperature: Serve chilled to about 11-12°C.

Marco Capra Azienda Agricola

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