

## **BRICCOLINA – LANGHE NASCETTA**

*“The feisty little one”*

*The Nascetta grape has been used to make wine since the 800's and although its past glories have faded, it is now starting to make a comeback of sorts. in Piemonte and Liguria for centuries now*

**Grape Type:** 100% Nascetta

**Appellation:** DOC

**Wine Type:** Dry White Wine

**Growing area:** Dogliani (CN)

**Vinification:** Briccolina is fermented in stainless steel for a period of 4 months before being further aged in the bottle.

**Characteristics:** It has a bouquet of grape fruit as well as pear.

**Pairings:** Recommended to be served with sushi, shell fish as well as white meats such as grilled veal steaks.

**Serving temperature:** Serve chilled

**Alcohol content:** 13% by volume *(depending on vintage)*

**Acidity:** 5.4 g/l *(depending on vintage)*

**Residual Sugar:** 2 g/l *(depending on vintage)*

