MITO

THE MITO RANGE
REPRESENTS OUR AMBITION



LANGHE DOC NASCETTA

VINEYARD AND VINTAGE

Nascetta is a vine known in Piedmont since the 19th century, but it only began to receive particular attention and recognition from winegrowers and consumers in recent decades.

Our vineyards, pruned according to the guyot method, for this production are located in the Doglianese area in an area with a prevalence of loose and sandy soil; the harvest takes place manually in 22kg baskets in September.

After pressing, the alcoholic fermentation takes place in small steel tanks at a temperature between 16°C and 17°C. After the alcoholic fermentation the wine is aged on its lees for a period of 4-5 months avoiding the malolactic fermentation; the refinement then continues in the bottle.

PRODUCTION AND TASTING

This wine has a pale straw yellow color, the bouquet is delicate on the nose, evolving into citrus and tropical fruit notes; in the mouth this wine stands out for its sapidity, freshness and good persistence.

The Langhe Doc Nascetta thanks to its organoleptic characteristics is a wine that also lends itself to a short ageing.

PRODUTTORI
IN CLAVESANA
CANTINA CLAVESANA

www.inclavesana.it