CASCINA PREZIOSA
AZIENDA VITIVINICOLA

CASTLENG - Coste della Sesia Nebbiolo DOC

- **APPELLATION:** Coste della Sesia Nebbiolo DOC
- **VARIETY:** 100% Nebbiolo
- **EXPOSURE:** Southwest
- **ELEVATION:** 350 meters
- **SOIL:** Acidic marine sands
- **SIZE:** 1 hectare - planted at the highest point on the estate with optimal exposure
- **VINEYARD DENSITY:** 4500 plants per hectare
- **ALCOHOL:** 14.0% abv
- **TOTAL ACIDITY:** 4.83 g/l
- **DRY EXTRACT:** 25.96 g/l
- **VINIFICATION:** Spontaneous fermentation with indigenous yeasts for approximately 19 days in open stainless-steel tanks, followed by continued maceration in closed tanks on the skins for 7-15 days depending on vintage. Racked off the gross lees in mid-December but left in contact with the fine lees for another 8-9 months as the wine completes malolactic fermentation and clarifies naturally, which typically occurs in the spring.
- **AGING:** 15 months in large 1,500-liter, medium-toast, oval oak barrels followed by 8 months in bottle.
- **COLOR:** Ruby with hints of garnet; medium intensity.
- **NOSE:** Elegant, high-toned, and refined. Abundant red cherry with hints of citrus including blood orange as well as fine spices such as tamarind, ginger, quinine, and black pepper. Subtle yet persistent minerality.
- **PALATE:** Vibrant and tense. Generous red cherry with sweet tannins and a savory vein, finishing with abundant freshness. This wine rivals the greatest bottlings from Barbaresco and Barolo.
- **PAIRINGS:** Ravioli “plin” with braised meat sauce, braised lamb.