



The Daily Drinker

2016 Nas-Cetta, San Silvestro

ref. SANS160 NOV18

Wine Variety: A white grape autochthonous to a small area of Piedmont around the hamlet of Novello, Nascetta's standing has grown greatly in recent years and plantings are spreading to other parts of the region. That's not to say that it is an easy project, since the vine is highly susceptible to various fungal diseases and it also gives measly yields of fruit. However, the end results speak for themselves and justify the effort.

Wine Region: Piedmont is in the north west of Italy lying, as the name suggests, at the foot of the Alps; it was part of the Kingdom of Savoy. The greatest red wines of Italy - Barolo, Barbaresco and other Nebbiolo-based liquids - all come from here. The food of Piedmont can be very good, although locals have a curious reverence for Russian salad...













Wine Producer: The winery of San Silvestro has been governed by the Sartirano family for four generations and specialises in indigenous Piemontese varieties. They are based in Novello, from where Nascetta comes. In addition to 7 hectares of their own vineyards they also have contracts with local grape growers with whom they work closely to control the quality of the fruit they buy.

Single Bottle **£14.00**

member price: £12.60

Six Bottle Case **£84.00**

member price: £75.60

 Style: Dry White - rich	 Grape Variety: Nascetta	 Producer: San Silvestro	 Serving Temperature: 9°C
 Alcohol Content: 13%	 Country: Italy	 Appellation: Langhe	 Drink By: 2020
 Bottle Size: 75cl	 Region: Piedmont	 Colour: Still White	 Food: Aperitif

Tasting Notes:

Pale, positive, lemon gold colour. There's a pleasing density to the aromas, even at this temperature. Lots of character on the nose. I can find slightly glue-y nut aromas, as well as sweet spice and dried fruits: apricot and russet apple. There's also a hint of something sweetshop about it: rhubarb and custard boiled sweets. The palate is rich and dry and has that sweet shop and apple character to the fruit. A most singular wine from this obscure Piemontese variety. Hint of something smoky. There's a fine tilth to the texture within and acidity is cached, medium and citrus: green orange, perhaps. Decent length. A curio, for sure. But a very pleasant one.

#3wordtastingnote: apple, nut, dense

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or call 01380 827291