

Stroppiana Altea Langhe Nascetta

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Langhe

CEPAGE: 100% Nascetta

WINEMAKING: Grapes are harvested in early October and gently pressed.

Fermented in stainless steel to retain freshness, the wine undergoes no fining agents, ensuring a natural and expressive character

ALCOHOL BY VOLUME: 13.0%

THE STORY

Stroppiana is a family-owned winery rooted in the heart of the Langhe region in Piedmont, Italy. Since its inception, the Stroppiana family has focused on cultivating high-quality Nebbiolo, Barbera, and Dolcetto grapes from their vineyards in the prestigious Barolo and La Morra areas. With a deep respect for tradition and sustainability, they employ organic farming practices to nurture the land while combining modern and classic techniques in the winery. Known for crafting elegant, expressive wines, Stroppiana's portfolio reflects the region's unique terroir, emphasizing precision and care in every



THE ADJECTIVES

OVERALL: Bright, fresh, and mineral-driven white wine from Piedmont

AROMAS / FLAVORS: Citrus, grapefruit and pale stone fruit develops into white flowers and fruit sensations

MOUTHFEEL: Crispness floods the palate, hovering on savoury undertones

THE SELLING POINTS

Rare native grape with a refreshing and elegant profile

SUSTAINABILITY: Certified Sustainable, Vegan

