VINITY
WINE COMPANY

Magliano
Vino Bianco Nascetta "Sagrin"



BIOLOGICO

Overview

- Nascetta is the Langhe's own white grape, nearly lost and now back, and brothers Giovanni and Marco Magliano planted theirs in 2021, high in the Alta Langa at 440 meters. Here, sandstone and gray marl meet a salty breeze from the Ligurian sea. Fermented cold and rested on its lees until spring, Sagrin pours golden and bright, with citrus, tropical fruit and a savory, mineral finish

Appellation: Vino Bianco

Style: White, dry

Varietal: 100% Nascetta

Winemaking and Vineyard Notes

Vineyard: Monesiglio, Alta Langa; Approximately 430m above sea level.
Vine age: Planted in 2021.
Soil: Golden-brown sand, silt and clay on top; below, reddish sandstone and gray marl.
Harvest: Mid-September; medium-low yields.
Fermentation: Stainless steel, no skin contact.
Aging: On fine less in steel 10-12° C until late Spring.

Tasting Notes

Color: Clear golden yellow.
Bouquet: Citrus and tropical fruit with mineral notes.
Palate: Pleasant acidity, good persistence and a savory finish.
Serving Temperature: 10-12° C (50-54° F).

Food Pairing

Vitello tonnato, river trout, vegetable risotto and fresh goat cheeses such as robiola.



Cantina Magliano is the work of brothers Giovanni and Marco Magliano, two engineers reviving Cascina Boschetto, an old Alta Langa farmhouse between Monesiglio and Camerana. Rather than reshaping the fragile hills, they rebuilt dry-stone walls, followed the land's natural contours, and planted certified-organic vineyards between 400 and 440 meters, cooled by the märin breeze from Liguria. Their first harvest came in September 2020. FIVI independent winemakers, they also welcome guests to their four-room farmhouse B&B.

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