

Nightingale



Nightingale is a famous H.C. Anderson fairy tale. The Emperor of China learns that one of the most beautiful things in his empire is the song of the nightingale. When he orders the nightingale brought to him, a kitchen maid leads the court to a nearby forest, where the nightingale agrees to appear at court; it remains as the Emperor's favorite. When the Emperor is given a bejeweled mechanical bird he loses interest in the real nightingale, who returns to the forest. The mechanical bird eventually breaks down, and the Emperor is deathly ill a few years later. The real nightingale learns of the Emperor's condition and returns to the palace; whereupon Death is so moved by the nightingale's song that he allows the Emperor to live.

The Nightingale is about true friendship, unconditional love. The singing of the Nightingale resembles the music of life. We have chosen this name for the wine because this wine's most characteristic fragrant nose is like the singing of the Nightingale, elegant, rich. And it's rare and unique!

L'Usignolo ("the Nightingale) **Calosso DOC** is made from 100% Gamba di Pernice grapes (leg of partridge birds, as the stems of the grapes bunch are dark red in summer). It is one of the smallest DOC wines in Italy. About 15 producers with 20 hectares of vineyards in total. Gamba di Pernice grapes is an antique local grape type with the first records found in 1700. It was almost extinct because of the popularity of the Barbera and Moscato in the late 90s. It got recovered by some of the vine cultivators in 2000 and in 2011 obtained the DOC classification.

The L'Usignolo: the first impression of the wine is its renowned fragrance. Just like Nightingale's singing, it has an elegant, complex nose. The gustatory softness is balanced with the verve of acidity and a fraction of tannins, perfectly wrapped in a soft and persuasive black cherry pulp. Finally, hints of dark chocolate that amplify the expressive roundness of the wine.