



BARBARESCO DOCG

Elisa



CLASSIFICATION: Barbaresco DOCG

ZONE OF ORIGIN: Langhe, municipality of Treiso, sub-zone of Rombone

VARIETIES AND PERCENTAGES: Nebbiolo 100%

SOIL TYPE, EXPOSURE AND ELEVATION: the terrain is composed of calcareous white marl with a low clay content, of marine origin. Elevation varies from 200 to 350 metres above sea level. Southerly exposure.

PRODUCTION METHOD: the grape harvest begins in the second or third ten-day period of the month of October. The hand-picked grapes are placed in ventilated crates, pressed, de-stemmed and then placed in the fermentation vats. The entire vinification process takes place in these stainless steel vats, and pressings are carried out at regular intervals. Maceration is carried out for around 10 days at a controlled temperature. A very gentle pressing follows, then the wine is transferred into steel vats to complete the alcoholic fermentation process and undergo malolactic fermentation. It is then decanted into large oak casks, where it is aged for 18-20 months. After being bottled (without any filtration treatment), the wine is bottle-aged for at least 6-8 months before being put on the market.

BOTTLES PRODUCED: around 4,000 bottles.

YIELDS PER HECTARE: 70 ql/ha

ANALYTICAL DATA

Alcohol: 14-14.5% vol.

Net dry residue: 27-29g/litre

Total acidity: 5.5-5.7 g/litre

ORGANOLEPTIC CHARACTERISTICS

Colour: very deep carmine red tending towards garnet

Nose: full, with a winning personality and spicy, ripe fruit notes

Tasting Notes: elegant and juicy with sweet, mellow tannins.

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