



# BARBARESCO DOCG ROMBONE RISERVA

Cichin



CLASSIFICATION: Barbaresco DOCG

ZONE OF ORIGIN: Langhe, municipality of Treiso

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 harvest of slightly overripe grapes begins around the third ten-day period of the month of October. The harvest is carried out by hand, and after being initially selected, the bunches are placed in ventilated crates. After gentle pressing and de-stemming, the must is placed in the fermentation vats. Maceration is carried out for around 12-15 days, followed by a very gentle pressing. Then the wine is transferred into steel vats to complete the alcoholic fermentation process and undergo malolactic fermentation. Finally, it is decanted into large oak casks, where it is aged for 20-24 months. After being bottled, the wine is left to age for at least 8-10 months before being put on the market.

BOTTLES PRODUCED: around 4,000 bottles.

YIELDS PER HECTARE: 50 ql/ha

## ANALYTICAL DATA

Alcohol: 14.5-15% vol.

Net dry residue: 28-30 g/litre

Total acidity: 5.3-5.7 g/litre

## ORGANOLEPTIC CHARACTERISTICS

Colour: very deep carmine red with nuances that tend towards garnet with age.

Nose: austere and complex with notes of roses, spice, humus and medicinal herbs.

Tasting Notes: solid and well-structured with silky and elegant tannins. A satisfying, lingering finish with great personality

**ADA NADA Azienda Vitivinicola e Agriturismo**

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