



BARBERA D'ALBA DOC

Pierin



CLASSIFICATION: Barbera d'Alba DOC

ZONE OF ORIGIN: Langhe, municipality of Treiso

VARIETIES AND PERCENTAGES: Barbera 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. South-easterly exposure.

PRODUCTION METHOD: the grape harvest takes place around the end of September and the beginning of October. The grapes are hand-picked, and after selection are placed in ventilated plastic baskets. They are then pressed and de-stemmed, and the resulting must is transferred into a succession of tanks where the vinification process takes place. Maceration takes around seven days at a temperature of around 28°C. This is followed by a gentle pressing of the wine, which undergoes fermentation in steel vats where malolactic fermentation takes place. Once this stage is complete, the wine is decanted into large oak casks, where it is aged for around 10-12 months. The wine does not undergo any kind of filtration treatment before bottling, and it perfects its ageing for at least three more months in the bottle.

BOTTLES PRODUCED: around 6,000 bottles.

YIELDS PER HECTARE: 80 ql/ha

ANALYTICAL DATA

Alcohol: 14-15% vol.

Net dry residue: 28-30 g/litre

Total acidity: 5.5-5.8 g/litre

ORGANOLEPTIC CHARACTERISTICS

Colour: very deep carmine red with purple highlights.

Nose: full of character with clean floral and ripe fruit notes.

Tasting Notes: rich and juicy, with a refreshing palate displaying understated acidity

ADA NADA Azienda Vitivinicola e Agriturismo

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