



BARBERA D'ALBA DOC

Salgae



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-westerly 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 to ten days at a temperature of around 30°C. This is followed by a gentle pressing of the wine, which completes its fermentation in steel vats where malolactic fermentation takes place. It is then decanted into small barriques, where it is aged for around 15 months. After being bottled (without any filtration treatment), the wine is left to age for at least 3 months in the bottle.

BOTTLES PRODUCED: around 1,500 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 violet highlights

Nose: full of character with floral and spicy notes.

Tasting Notes: full and arresting with clear notes of ripe red fruit.

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