



# LANGHE NEBBIOLO DOC

## Serena



CLASSIFICATION: Langhe Nebbiolo DOC

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. South-westerly exposure.

PRODUCTION METHOD: the grape harvest begins in the first days of the month 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 tanks where the vinification process takes place.

Maceration takes around five to eight days at a temperature of around 28 to 30°C, avoiding excessive pumpovers so that only the most beneficial polyphenols are extracted.

This is followed by a gentle pressing of the wine, which then completes its fermentation in steel vats where malolactic fermentation takes place. The wine is then decanted into barriques where it is aged for three months. After this, it is ready for bottling without any filtration treatment. Once bottled, it is then aged in the bottle for around two months.

BOTTLES PRODUCED: around 3,000 bottles.

YIELDS PER HECTARE: 80 ql/ha

### ANALYTICAL DATA

Alcohol: 13.5-14.5% vol.

Net dry residue: 25-28 g/litre

Total acidity: 5.3-5.5 g/litre

### ORGANOLEPTIC CHARACTERISTICS

Colour: medium concentrated carmine red.

Nose: intriguing rose, spice and ripe fruit aromas.

Tasting Notes: fresh and well-structured with silky tannins in a finely balanced and elegant context.

**ADA NADA Azienda Vitivinicola e Agriturismo**

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