



# LANGHE ROSSO DOC

## La Bisbetica



CLASSIFICATION: Langhe Rosso DOC

ZONE OF ORIGIN: Langhe, municipality of Treiso

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. Westerly exposure.

PRODUCTION METHOD: the harvest takes place in the first days of October, in order to achieve a maturation balance between the three different varieties that make up this grape blend.

After pressing and de-stemming, the grapes are decanted into vats for fermentation. Maceration takes around ten to twelve days at a temperature of around 28 to 30°C, with carefully controlled pumpovers and pressings so that sufficient extraction of polyphenols is achieved. The wine is then pressed, and completes its fermentation in steel vats where malolactic fermentation also takes place. It is then decanted into barriques, where it is aged for 10-12 months. After being bottled (without any filtration treatment), the wine is bottle-aged for at least three months before being put on the market.

BOTTLES PRODUCED: 3,000 bottles

YIELDS PER HECTARE: 80 q/ha

### ANALYTICAL DATA

Alcohol: 13.5-14.5% vol.

Net dry residue: 28-30 g/litre

Total acidity: 5.5-5.8 g/litre

### ORGANOLEPTIC CHARACTERISTICS

Colour: dense, deep carmine red.

Nose: intense and lingering, with prominent black cherry jam and spicy notes.

Tasting Notes: full, warm and lingering with ripe fruit and vanilla notes.

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