



Langhe DOC Sauvignon Neta



CLASSIFICATION: Langhe Bianco DOC

ZONE OF ORIGIN: Langhe, municipality of Treiso

VARIETIES AND PERCENTAGES: Sauvignon Blanc 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. Easterly exposure.

PRODUCTION METHOD: the grape harvest begins in the second half of the month of August. The grapes are hand-picked in the early hours of the morning to avoid the heat affecting the quality. Following selection, they are placed in ventilated plastic baskets. After immediate pressing, the must undergoes static decanting, followed by alcoholic fermentation carried out at a temperature of 15-16°C. The entire production cycle leading up to fermentation is undertaken while protecting the must, using dry ice. Once fermentation is complete, the wine is aged in steel vats at a controlled temperature (maximum 18°C) for around three months. The wine is then bottled without any kind of filtration treatment. It then undergoes at least two months of ageing in the bottle.

BOTTLES PRODUCED: around 3,000 bottles.

YIELDS PER HECTARE: 80 ql/ha

ANALYTICAL DATA

Alcohol: 12.5-13.5% vol.

Net dry residue: 18-19 g/litre

Total acidity: 5.5-6 g/litre

ORGANOLEPTIC CHARACTERISTICS

Colour: straw yellow with pale green highlights.

Nose: refined and elegant with herbal aromas (sage and tomato leaf) and fruity, ripe peach notes.

Tasting Notes: intense and fairly persistent, matching well between nose and mouth. A pleasant finish with good flavour.

ADA NADA Azienda Vitivinicola e Agriturismo

Via Ausario, 12 Località Rombone • 12050 TREISO (CN) • Italy • Tel. +39 0173 638127 • info@adanada.it