

# Ada Nada



## Barbaresco Rombone Elisa



### At a Glance:

- **Appellation:** DOCG Barbaresco
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.5-5.7 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southwest-facing vines in the sloped Valeirano cru near the village of Treiso
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha in 1947
- **Average Yields:** 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts 10-14 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18-20 months in 30-hl Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

### In The Glass:

This wine, named for one of the daughters of Anna Lisa and Elvio, is drawn from the oldest vines located in the Rombone cru in Treiso. Planted in 1947, this plot of Nebbiolo is found on south facing slopes at 300 or so meters of altitude with low yields and high levels of concentration. The wine has the lift of the Valeirano but with more body and density with profound tannins well enrobed. A particularly age-worthy example of a traditionally structured Barbaresco that bears scant resemblance to the more modern, easier style of many wines of the Langhe today.