

Ada Nada



Barbaresco Rombone Riserva Cichin



At a Glance:

- **Appellation:** DOCG Barbaresco Riserva
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 2,400 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.3-5.7 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 1965
- **Average Yields:** 50 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. Cuvaion 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:** 36-50 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 is the “statement wine” of Ada Nada, a paean to the grandest traditions of the Langhe. This sturdy, somber wine is thick in body, deeply colored with tints of garnet and red; its woody nose with notes of truffle and spice announces a grand wine of breed and character that refuses to yield to the modern notion of easy drinkability. A formidable and quite royal wine ...