

# Ada Nada



## Barbaresco Valeirano



### At a Glance:

- **Appellation:** DOCG Barbaresco
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 10,000 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 1971
- **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. Cuvaison 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:** 20-24 months in Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

### In The Glass:

There is elegance to this Barbaresco alongside the rather sturdy tannins that frame the spice-driven fruit at the center of this wine's profile. A classic wine of the appellation with woody notes, spry acidity and excellent lift on the palate.