

Ada Nada



Langhe Nebbiolo Serena



At a Glance:

- **Appellation:** DOC Langhe Nebbiolo
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.3-5.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in Treiso on southwest-facing slopes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 40 years old.
- **Average Yields:** 85 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 5-8 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 3 months in 225-l barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

In The Glass:

Marked by an orange-red tint to its color, the classic appearance of Nebbiolo, the wine is far from timid, showing a firm backbone of tannins that are a clear indicator of the traditional bent of this multi-generational domaine.