

Ada Nada

Italy - Piedmont - Treiso (CN)



Ownership/Founders Elvio and Anna Lisa Nada / Carlo Nada

Start of Activity 1919

Vitiviniculture Certified Organic

Hectares 9

Bottles produced 50.000

NETA LANGHE SAUVIGNON

100% Sauvignon Blanc

Production area: Langhe, municipality of Treiso

Terrain: marna bianca calcarea leggermente argillosa di origine marina, da 200 a 350 metri s.l.m. con esposizione a est

Harvest: manual

Vinification: the grapes are pressed and the must undergoes static decantation at the end of which alcoholic fermentation begins at temperatures of 15-16° C. The entire production cycle leading to fermentation is carried out by protecting the must with the help of dry ice.

Refinement: in steel tanks at a controlled temperature (maximum 18°C) for about 3 months. Without any filtration, the wine is then bottled where it is further refined for at least 2 months.

Color: straw yellow with greenish highlights

Fragrance: fine and elegant with vegetal aromas (sage and tomato leaf) and fruity notes of ripe peach

Flavor: intense and quite persistent with full nose-mouth correspondence. Closes pleasantly with good sapidity

Alcoholic Grade: 12,5% vol



The company, founded in 1919 by Carlo Nada, is located in the heart of the Langhe region, in Treiso in the Rombone area, inside an 18th-century winery. In 1955, Carlo was succeeded by his son Giovanni, who in turn passed on his passion for viticulture to his son, who took over the reins of the company in 1989. Giancarlo, an oenologist, together with his wife Ada, brought new impetus and innovation to the company. Following the untimely death of his father in 2012, the company passed into the hands of Annalisa Nada, who now runs it with the invaluable help of her husband Elvio, who is dedicated to the management and care of the vineyards and the work in the cellar. Over the course of four generations, the family's property has grown from 3 hectares to 9 hectares of cultivated land, mostly located in the important sub-zones of Rombone and Valeirano. The average age of the vines is around 40 years, and the plants are worked exclusively by hand with the utmost respect for the land and nature. The work in the vineyard is aimed at ensuring a natural and long life cycle for the plants, while the harvest, also carried out strictly by hand, is assessed for each individual vineyard with sampling aimed at obtaining the highest quality. Ada Nada wines are distinguished by their elegance and refined complexity of structure, in which we always find the right balance between tension and pleasure.