

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

ROMBONE RISERVA CICHIN BARBARESCO

100% Nebbiolo

Production area: Langhe, municipality of Treiso, subzone Rombone

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

Harvest: manual

Vinification: the grapes are destemmed, gently crushed and the must is then placed in fermentation tanks, maceration is carried out at controlled temperatures. Vinification takes place entirely in stainless steel with the aid of frequent punching-down and pumping-over. Maceration is carried out for approximately 12-15 days, followed by very soft pressing and the wine is placed in steel tanks to finish alcoholic fermentation and malolactic fermentation.

Refinement: in large oak barrels for 34-36 months. The wine is then bottled without any filtration treatment, where it undergoes further ageing in glass for at least 14-16 months before being marketed.

Color: carmine red, very intense and with shades tending towards garnet red with age

Fragrance: ample, persuasive and pleasant, characterised by floral notes of rose, officinal herbs and hints of fruit under spirits. Spicy notes typical of the Nebbiolo variety complete the olfactory picture.

Flavor: Full, warm and persuasive, with abundant, fine and sweet tannins. Elegant and very persistent. Long, dry finish, typical of the Nebbiolo variety

Alcoholic Grade: 14.5% vol.



The company, founded in 1919 by Carlo Nada, is located in the heart of the Langhe, in Treiso at Rombone, in a cellar dating back to the 18th century. In 1955 Carlo was succeeded by his son Giovanni, who in turn passed on his passion for wine-growing to his son, who took over the reins of the company in 1989. Giancarlo, an oenologist, together with his wife Ada gave the company new impetus and innovation. Following the untimely death of her father in 2012, the company passed into the hands of Annalisa Nada, who runs it today with the precious contribution of her husband Elvio, who is dedicated to the management and care of the vineyards and work in the cellar. Over the course of four generations, the size of the family's estate has grown from 3 hectares to 9 hectares of cultivated area, mostly in the important sub-zones of Rombone and Valeirano. The average age of the vines is around 40 years and work on the plants is carried out exclusively by hand with the utmost respect for the land and nature. The work in the vineyard is aimed at ensuring a long and natural life cycle for the vines, while the harvest, which is also carried out strictly by hand, is assessed for each individual vineyard with sampling aimed at obtaining maximum 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 pleasantness.