

# 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

## SALGAE BARBERA D'ALBA SUPERIORE

**100% Barbera**

**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 sud-ovest

**Harvest:** manual

**Vinification:** the grapes are crushed and destemmed, the must is then placed in the vinification tanks, where it macerates for about 7-10 days at temperatures of about 30° C. A soft pressing follows with the wine finishing fermentation in steel tanks where malolactic fermentation takes place.

**Refinement:** in small barrels for about 15 months. Once bottled without any filtration, the wine is left to rest in the bottle for at least 3 months.

**Color:** very intense carmine red with violet hues

**Fragrance:** characteristic, with floral and spicy hints

**Flavor:** full and enveloping with clear notes of ripe red fruits

**Alcoholic Grade:** 14% 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.