

SCHEDA TECNICA



Name: *Adae*

Denomination: Barbera d'Alba DOC Superiore

Variety: Barbera 100%

Harvest: manual in cases

Vinification: destemming and cold maceration for 3 days. Vinification in steel tanks without temperature control for about 15 days with regular punch-downs and pump-overs. Postfermentative maceration for about 21 days.

FML: in oak tonneau

Ageing: 4-5 months in oak tonneau of 2° and 3° passage

Production: about 900-1500 bottles a year

Tasting notes

Colour: ruby red

Bouquet: fruity, characteristic with some notes of wood

Taste: dry, sapid, harmonious, evident freshness and compound tannins

Service temperature: 16-18°C

Recommended pairings: first courses, red meats and cheeses

The name: The first year of production of this wine (2012), the grape comes from one old vineyard where an owner is called Ada. In Latin "Adae" means "of Ada".

La Biòca S.r.l. agricola

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