

CADIA BAROLO 2000



Cadia winery was founded in 1913 by the great-grandfather of current owner Bruno Giacchino. It consists in 9 hectares of vineyard in full production, located in the south east slope of the hill Monvigliero di Verduno. This is an important area to grow Nebbiolo grapes for Barolo, particularly on the Cadia hill, where the estate name comes from. For quality purpose, the winery keeps low yields and avoids both pesticides and herbicides.

Grape Varietals : Nebbiolo Michet, Lampia

Age of the vines: 40 years old

Exposition : Sud-East

Date of harvest : October 9th 2000

Bottling date : January 2004

Bottles produced : 3000 of 0.75L and 50 of 1.5L

Alcohol content : 14.26%

Acidity : 5.9 g/L

Sugar : 1.8 g/L

Extract : 27.6 g/L

Ripe grape were tread and then fermented in thermo-regulated stainless steel tank during 25 days at a temperature between 25 and 32 °C. Then it aged in oak barrels for 24 months and in bottles for 12 months.

Color: deep ruby red colour changing into light orange tones

Nose: wild rose and liquorice

Palate: powerful, elegant, with hints of spices and fruit.