

# CADIA

## DOLCETTO D'ALBA 2005



**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** : Dolcetto  
**Age of the vines**: 29 years old  
**Exposition** : South  
**Date of harvest** : September 2005  
**Bottling date** : February 2006  
**# Bottles produced** : 13.500

**Alcohol content** : 13.70%  
**Acidity** : 5.15 g/L  
**Sugar** : 1.2 g/L  
**Extract** : 28.70 g/L

Ripe grapes were tread and then fermented in thermo-regulated stainless steel tank during 15 days at a temperature between 25 and 27 °C. Then it aged for 3 months in Slavonian oak barrels.

**Color**: deep ruby red with intense purple tones

**Nose**: fresh and inebriating bouquet showing notes of sour cherry,

**Palate**: smooth with good structure, supple with light sweet almond finish