

CADIA

BARBERA D'ALBA 2002

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 : Barbera
Age of the vines: 21-42 years old
Exposition : Sud-East
Date of harvest : September 2002
Bottling date : December 2003
Bottles produced : 8000

Alcohol content : 13%
Acidity : 5.4 g/L
Sugar : 1.9 g/L
Extract : 30.1 g/L

Ripe grape were tread and then fermented in thermo-regulated steel inox tank during 15 days at a temperature between 25 and 27 °C. Then it aged in stainless steel tanks for 3 to 4 months.

Color: ruby red colour with intense purple tones

Nose: blackberries and ripe plums

Palate: fresh, full bodied, balanced and well structured, elegant and persistent with light acidulous taste.