

CADIA

BARBERA D'ALBA "PALAZZOTTO" 2003



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: 53 years old

Exposition : Sud-East

Date of harvest : September 28th 2003

Bottling date : December 2004

Bottles produced : 3800 of 0.75L and 50 of 1.5L

Alcohol content : 14.33%

Acidity : 6.84 g/L

Sugar : none

Extract : 30.59 g/L

Ripe grape were tread and then fermented in thermo-regulated stainless steel tank during 15 days at a temperature between 25 and 30 °C. Then it aged in French oak barriques for 12 to 14 months.

Color: deep ruby red colour with intense purple tones

Nose: complex, and ethereal spicy

Palate: fresh, with great structure and good note of wood, yet not hiding the freshness typical of the Barbera wine