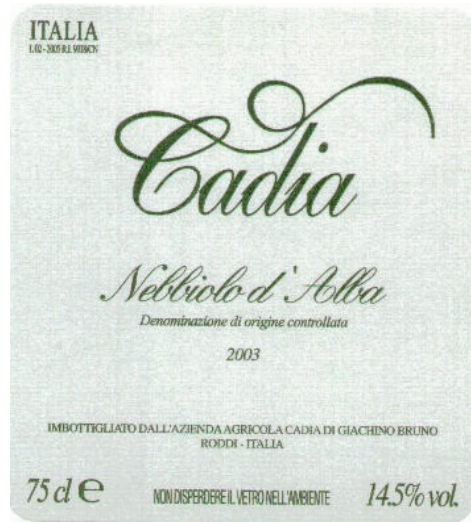


# CADIA

## NEBBIOLO D'ALBA 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** : Nebbiolo

**Age of the vines**: 19-37 years old

**Exposition** : South-East

**Date of harvest** : October 8th 2003

**Bottling date** : December 2004

**# Bottles produced** : 3600 of 0.75L and 100 of 1.5L

**Alcohol content** : 14.0%

**Acidity** : 5.5 g/L

**Sugar** : none

**Extract** : 27.6 g/L

Ripe grapes were pressed and then fermented in thermo-regulated steel inox 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**: livelily red with light orange tones

**Nose**: intense wine perfume with spicy notes

**Palate**: great personality and structure where the tannins of the Nebbiolo mixes with the sweet tannin of the wood enhancing the vanilla notes