

CADIA

VERDUNO D.O.C. PELAVERGA 2004

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.

The legend tells about a priest of Verduno, Beato Sebastiano Valfrè, who since 1700 brought with himself from Saluzzo province a small bunch of Pelaverga rooted cuttings. Therefore Pelaverga is a very ancient cultivation, for a long time present in Verduno territory, in Roddi d'Alba and in La Morra.. In the past it dealt with a sporadic cultivation, mixed with barbere and nebbioli ones, that gave wines obtained by the assemblage of different kinds of grapes. Only since the seventies, wine-producers started to produce this pure original product. The 9 cultivated hectares of the Verduno Pelaverga DOC are almost entirely situated in Verduno Commune, small village whose name of Celtic origin means "hill in flowers".



Grape Varietals : small Pelaverga from Verduno
Age of the vines: 18 years old
Exposition : East
Date of harvest : September 2004
Bottles produced : 2500

Alcohol content : 14.0%
Acidity : 5.25 g/L
Sugar : none
Extract : 29.15 g/L

Ripe grapes were pressed and then fermented in thermo-regulated steel inox tank during 16 days at a temperature between 25 and 28 °C. Then it aged for 6 to 7 months in stainless steel tank.

Color: ruby red colour with light purple reflects

Nose: inebriating bouquet with notes of white pepper

Palate: supple and structured with a sour almond finish