

# Adesso



**Varieties:** 50% Nebbiolo 25%  
Dolcetto 25% Barbera

**Altitude:** 350 a.s.l.

**Soil:** Clayey-calcareous

**Agriculture:** Organic

**Training system:** Guyot

**Average plant age:** 25 years

## Langhe Doc Rosso

Denominazione di Origine Controllata

Now it is our team, it is our triad that combines the strengths of the three grape varieties we produce. Here we find, the natural acidity of Barbera the tannin of Nebbiolo and the fruit of Dolcetto.

Now it shapes the need for ready drinking and sharing.

**Harvest time depending on the vintage:** end of September/October

**Fermentation:** with indigenous yeasts, separate vinification for each variety

**Ageing:** Nebbiolo 6 months in wood, 3 months in bottle