

# Azienda Agricola Nada Giuseppe Barbaresco



## The Wines

- *Langhe Rosato*: A Nebbiolo rosé from both Barbaresco and DOC Nebbiolo parcels, coming from what amounts to be a cluster thinning done two to three weeks in advance of the red wine harvest. This preserves aromatics, acidity, and restraint in the alcohol levels for the rosé while concentrating the remaining clusters for the red wines. Made in tank and bottled after three to four months on its fine lees. Around 200 cases are made each year.
- *Langhe Riesling*: From vines first planted by Enrico in 2011 in the estate's coolest site on top of the hill. Usually, experimental grapes like this are planted at the bottom of the hillsides where it's known that the favored son Nebbiolo grows too vigorously in the rich soil but where, of course, cooling breezes and diurnal swings are at a minimum. This comes from two parcels, one of which is sheltered from the afternoon sun by the winery itself, and the grapes have excellent levels of acidity. The wine rests on its fine lees for three to four months, then gets twelve months of bottle age before being released. Total production is less than 200 cases.
- *Langhe Bianco DOC*: A Piedmontese white with terrific aromatics and a textured body, the latter coming from low yields and a very low addition of SO<sub>2</sub> rather than any oak aging (it's raised in steel). The wine, named Harmony in Italian, is a blend of 50-60% Sauvignon Blanc, 30-40% Arneis, and maximum 10% Favorita (a.k.a. Vermentino). This is bottled early and does not undergo malolactic fermentation. Approximately 650 cases were produced in 2012, and this goes to around 800 with the 2013 when new plantings begin to produce.
- *Dolcetto d'Alba*: This is a quintessentially fresh Dolcetto that looks toward fruit and deliciousness over alcohol and power. These grapes come from Marcarini and the wine is raised entirely in steel. As with all of Enrico Nada's wines, the SO<sub>2</sub> levels are low (Enrico is the enologist son of Giuseppe). Around 600 cases are made each year.
- *Barbera d'Alba Superior*: The *superior* designation is reserved for Barbera that is aged for a minimum of a year in barrel (in this case, a mixture of small casks called *tonneaux* and 500-liter barrels, both older). This all comes from Marcarini, a southeast-facing site that gives red fruit and elegance to Barbera's meat and blood. Some 250 cases are made annually.
- *Langhe Nebbiolo*: This comes primarily from Marcarini, from parcels designated for this bottling, or from young vines, or declassified Barbaresco (sometimes a combination of all three!). Those parcels designated for this cuvée are usually picked a few days earlier than those parcels designated for Barbaresco. Like the Barbera, it's aged in *tonneaux* and what is called *botticelle* (500 or 1,000-liter barrels). Production averages around 600 cases.
- *Barbaresco Casot*: It's pronounced *ca-zot* with a hard t, like *hot*. Nada has 8.6 acres here, 90% of which is planted to Nebbiolo, and the exposure is southwest, making it warmer than Marcarini. For its first year, the wine is aged in a combination of *tonneaux* and *botticelle*, then transferred into big Slavonian casks for another year. It's bottled without fining and with only a very light filtration. As many as 1,000 cases can be made in a productive year.
- *Barbaresco Riserva Casot*: A further selection of grapes in Casot, aged for four years: first two years normally in 1,000L *botticelle* and then another two in big Slavonian casks, followed by a minimum of six months in bottle. The year depending, anywhere from 250 to 500 cases are made.