

Nada Giuseppe Langhe Bianco

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Langhe

CEPAGE: 50% Arneis, 50% Sauvignon Blanc

WINEMAKING: Short cold skin maceration, decantation of the must and subsequent fermentation at 17-18 ° C to maintain the typical aromas of the vines and yeasts. The wine remains in aging on the lees for about 6 months.

ALCOHOL BY VOLUME: 13.5%

AGING: Six months on the fine lees in stainless steel.

ANNUAL PRODUCTION: 10,000 bottles

THE STORY

The family of Giuseppe Nada has been farming grapes in Barbaresco for generations. The domaine is in Treiso, the highest of the appellation's communes, and the family tends just over 15 very steep acres of organic vines. Giuseppe's dynamic son Enrico took over in 2008 and runs the estate with his sister and his nephew.

The goal, across the range, is to create wines that embody balance, complexity and harmony.

THE ADJECTIVES

MOUTHFEEL: Full bodied, complex and layered.

THE SELLING POINTS

A distinctively Piedmontese white of textured body.

SUSTAINABILITY: Certified Organic, Minimal Intervention / Augmentation, Natural Fermentation

