

# Nada Giuseppe Barbaresco Casot

## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Barbaresco

**CEPAGE:** 100% Nebbiolo

**WINEMAKING:** Macerations go for at least six weeks, and often eight. For its first year, the wine is aged in a combination of 500L tonnaux and 1,000L botticelli oak barrels, always used, then it's racked into 3-4,000L Slavonian and French casks for another year. Bottled without fining and with only a very light filtration. An immensely elegant Barbaresco thanks to elevation. Nuanced and layered complexity with excellent structure for aging.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** 24 mos in large, neutral oak casks (500-4,000L)

**ANNUAL PRODUCTION:** 15,000 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

**OVERALL:** Nuanced and layered complexity.

**AROMAS / FLAVORS:** The fruit is always present, flanked by spices, flowers and balsamic notes.

**MOUTHFEEL:** Elegant tannins with dark red fruit and persistent finish.

## THE SELLING POINTS

A wine of exceptional finesse, never covered by woody notes.

**AWARDS:** 95pts Wine Enthusiast, 90pts Wine & Spirits

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

**PAIRINGS:** Grilled beef or sausage, roasted vegetables, gorgonzola dolce.

