

Nada Giuseppe Barbaresco Casmal Riserva

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barbaresco

CEPAGE: 100% Nebbiolo

WINEMAKING: Crushing and alcoholic fermentation with natural yeasts without added sulphites. Fermentation at a temperature of 30-32 ° C to facilitate the extraction of tannins and anthocyanins. Continuation of maceration with the submerged cap technique for 60-70 days, as per our traditional style. Racking with some decanting to eliminate the natural sediments, then aged in wood.

ALCOHOL BY VOLUME: 14.5%

AGING: 36 mos in large barrels + 6-8 mos in bottle.

ANNUAL PRODUCTION: 3-4,000 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 SELLING POINTS

AWARDS: 90pts Wine Enthusiast

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

PAIRINGS: Braised beef or rabbit, tajarin with ragu, mushroom risotto, aged cheeses.

