



NADA BARBARESCO CASMAR RISERVA

certified organic

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.



VINEYARD

- Site:** From the domaine's two crus, Casot and Marcarini (hence the name *Casmar*), which grow on either side of the steep ridge leading to Treiso.
- Soil:** Soils are clay, calcareous marls and chalk.
- Vines:** The estate's oldest vines in Casot, mostly from 1960, and its oldest in Marcarini from the 1970s. Certified organic.
- Varieties:** Nebbiolo.

CELLAR

- Élevage:** Slow, traditional fermentation and maceration of 60-70 days with submerged cap. Minimum SO₂ addition, if needed, following fermentation. Aged in 500L and 1,000L *tonneaux* year one; then aged in Slavonian casks for 24 months with further refining for 6-8 months in bottle. No fining and only a light filtration.
- Production:** Only produced in the best years and short years. Vintage 2017 made 330 cases.
- Profile:** A fragrant Barbaresco of elegant complexity.