



NADA METODO CLASSICO ROSATO

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:** The Marcarini vineyard coming off Treiso's main ridge; exposition is northeast.
- Soil:** Clay, calcareous marls and chalk.
- Vines:** Certified organic.
- Varieties:** Nebbiolo blended with around 3% Riesling for acidity and added complexity.

CELLAR

- Élevage:** Aged 6 months in steel; the tirage takes place the following spring and the bottles are then stored for 42-60 months on their lees. No fining, only a light filtration and zero dosage. 6-7 bars of pressure.
- Production:** 125 cases.
- Profile:** Immensely rich aromatically: fresh, floral, complex notes of apricot pastry, finishing dry, lifted and toothsome.
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