



## NADA BARBARESCO CASOT

certified organic

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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.

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### VINEYARD

- Site:** A southwest-facing cru on the steep flank of the main ridge leading to Treiso. Pronounced *Casot* with a hard t.
- Soil:** Clay, calcareous marls and chalk.
- Vines:** From 8.6 acres, 90% of which is planted to Nebbiolo, and most planted in 1960. Replanting is vine by vine. Certified organic.
- Varieties:** Nebbiolo.

### CELLAR

- Élevage:** Slow, traditional fermentation and maceration of at least six weeks and often eight with submerged cap. Minimum SO<sub>2</sub> addition, if needed, following fermentation. Aged in 500L and 1,000L barrels year one; then aged in Slavonian casks for another year. No fining and only a light filtration.
- Production:** 1,000 cases in a productive year.
- Profile:** An immensely elegant Barbaresco thanks to elevation. Nuanced and layered complexity with excellent structure for aging.
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