



NADA BARBARESCO MARCARINI

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:** Marcarini is the coolest of Nada's two crus. Its vines abut the estate's cellar and extend down the flank of the steep ridge leading to Treiso. Exposition is east with a slight tilt to the north, so technically east-northeast; the vines catch the morning sun.
- Soil:** Soils are clay, calcareous marls and chalk.
- Vines:** From 1.5 acres of the estate's oldest vines in Marcarini planted in the 1970s. Certified organic.
- Varieties:** Nebbiolo.

CELLAR

- Élevage:** Slow, traditional fermentation and maceration of 40-50 days with submerged cap. Minimum SO2 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:** 250 cases.
- Profile:** A refined and graceful wine with lingering tannins. Full-bodied, complex, with great elegance and aging potential.
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