



NADA LANGHE NEBBIOLO

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: Primarily from the Marcarini vineyard with some from Casot (ie, from either side of the ridge, NE facing and SW facing) in the hilltop commune of Treiso.

Soil: Clay, calcareous marls and chalk.

Vines: From their younger vines. Certified organic.

Varieties: Nebbiolo.

CELLAR

Élevage: Spontaneous fermentation and maceration of three weeks in steel, aged 8-12 months in *tonneaux* and *botticelle* (that is, 500 and 1,000-liter barrels), none of it new. Minimum SO₂, no fining and only a light filtration.

Production: ~700 cases.

Profile: Treiso's commanding elegance with compelling perfume and mouth-watering acidity.
