



NADA ARMONIA LANGHE BIANCO

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:** Enrico harvests Sauvignon Blanc from a handful of rows in the steep, northeast-facing hillside of Marcarini, and Arneis from a friend's vineyard in Roero.
- Soil:** Soils are clay, calcareous marls and chalk in Trieso; similar in Roero but soils are younger with more sand.
- Vines:** Certified organic.
- Varieties:** Essentially half Arneis for body and minerality and half Sauvignon for intensity and florality.

CELLAR

- Élevage:** Cold fermentation without malolactic fermentation. Aged 6 months on the lies in steel. No fining and only a light filtration. Minimal SO2 addition
- Production:** 800 cases.
- Profile:** Terrifically fresh aromatics with a textured body. *Armonia* means harmony—between the varieties, their strengths, their acidities and their perfumes.
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NADA LANGHE RIESLING TECUM

certified organic

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VINEYARD

Site: From the top of the Marcarini hillside: the first two rows at the top of the long hill, sheltered from the afternoon sun by the winery; and a second parcel just a bit further downslope. This northeast-facing hillside makes for excellent acid retention in the grapes.

Soil: Clay, calcareous marls and chalk.

Vines: From two parcels planted in 2011. Certified organic.

Varieties: Riesling.

CELLAR

Élevage: Aged 6 months on the lees in steel and then matured in bottle for 3 years before being released. No fining and only a light filtration. Minimal SO2 addition.

Production: 150 cases.

Profile: Similar to a dry Alsatian Riesling. Fresh and complex with notable minerality. *Tecum* is Latin for *with you*.



NADA DOLCETTO D'ALBA

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VINEYARD

Site: From the hills of Diano d'Alba, effectively between the Barbaresco and Barolo appellations.

Soil: Clay, calcareous marls and chalk.

Vines: Just over 2 acres of vines planted in the 1980s. Certified organic.

Varieties: Dolcetto.

CELLAR

Élevage: A short maceration followed by spontaneous ferments in steel; 6-8 months aging in steel. Minimal SO₂, no fining and only a light filtration.

Production: ~300 cases.

Profile: Vintage 2021 made for a wine of extraordinary fruit.



NADA LANGHE NEBBIOLO

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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.
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NADA BARBARESCO CASOT

certified organic

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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 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:** 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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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.

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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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NADA BARBERA D'ALBA SUPERIORE

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.

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VINEYARD

- Site:** From the estate's Marcarini vineyard, northeast-facing off the main ridge leading into Treiso (Barbaresco's highest commune).
- Soil:** Clay, calcareous marls and chalk.
- Vines:** Certified organic.
- Varieties:** Barbera.

CELLAR

- Élevage:** About 15 days of maceration followed by spontaneous ferments in steel. Aged in 500L *tonneaux*, half new and half older, for one year. Minimal SO2 addition, no fining and only a light filtration.
- Production:** 330 cases.
- Profile:** Bright red and black fruits cut with Barbera's meat and blood.
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NADA BARBARESCO CASMAR RISERVA

certified organic

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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.



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.

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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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