

# Azienda Agricola Nada Giuseppe Barbaresco (organic)



## The Wines

- *Metodo Classico NV*: A *Méthode Champenoise* wine made from Nebbiolo grown in Marcarini and blended with around 3% Riesling for acidity and added complexity. There's no mention of the varietals on the label because this isn't permitted. The wine is a single-vintage wine, and the lot number on the front label indicates which vintage (for example, Lot 129/18 means the wine was put into bottle for its secondary fermentation the 129th day of 2018, hence vintage 2017). There are several disgorgements, the first happening after 42 months of aging. Dosage is zero.
- *Langhe Rosato*: A Nebbiolo rosé from both Barbaresco and DOC Nebbiolo parcels, coming from what amounts to be a cluster thinning done two to three weeks in advance of the red wine harvest. This preserves aromatics, acidity, and restraint in the alcohol levels for the rosé while concentrating the remaining clusters for the red wines. Made in tank and bottled after three to four months on its fine lees. Around 200 cases are made each year.
- *Langhe Riesling "Tecum"*: From vines on top of the Marcarini hillside. Usually, experimental grapes like this are planted at the bottom of the hillsides where it's known that the favored son Nebbiolo grows too vigorously in the rich soil but where, of course, cooling breezes and diurnal swings are at a minimum.

At the moment, this comes from two parcels in the Marcarini vineyard (in 2027 or so Enrico's Riesling from the new Alta Lange parcel will be in production). The original parcel consists of the first two rows at the top of the long hill, sheltered from the afternoon sun by the winery. The second parcel is just a bit further downslope, and this northeast-facing hillside makes for excellent acid retention in the grapes. The wine rests on its fine lees for about six months and then is matured in bottle for three years before being released. Current production is around 150 cases. Stylistically, it's closer to dry Alsatian Riesling than it is to German Riesling.

Enrico's sister Barbara was a classics major, and *Tecum* is Latin for *with you*.

- *Armonia Langhe Bianco DOC*: A Piedmontese white with terrific aromatics and a textured body, the latter coming from low yields and a very low addition of SO<sub>2</sub> rather than any oak aging (it's raised in steel). The wine, named Harmony in Italian, is a blend of essentially half Arneis for body and minerality and half Sauvignon Blanc for intensity and florality. This is bottled early and does not undergo malolactic fermentation. Approximately 800 cases annually.

*Armonia* means harmony, in this case between the different varieties, their strengths, acidities, and perfumes.

- *Dolcetto d'Alba*: This is a quintessentially fresh Dolcetto that looks toward fruit and deliciousness over alcohol and power. These grapes come from a parcel of just over two acres in the hills of Diano d'Alba, effectively between the Barbaresco and Barolo appellations. The vines were planted in the 1980s and Enrico follows the vineyard operation throughout the season and then buys the grapes. He only bottles around 300 cases yearly and sells the rest of the wine off in bulk.
- *Barbera d'Alba Superiore*: The *superiore* designation is reserved for Barbera that is aged for a minimum of 4 months in barrel. Nada ages its Barbera for one year in a mix of new and older 500L *tonneaux*. This all comes from Marcarini, a northeast-facing site that gives red fruit and elegance to Barbera's meat and blood. ~300 cases annually.
- *Langhe Nebbiolo*: This comes primarily from Marcarini, from parcels designated for this bottling, or from young vines, or declassified Barbaresco (sometimes a combination of all three!). Those parcels designated for this cuvée are usually picked a few days earlier than those parcels designated for Barbaresco, and macerations generally last no more than three weeks. Élevage lasts from 8 to 12 months and, like the Barbera, the aging takes place in *tonneaux* and *botticelle* (that is, 500 and 1,000-liter barrels), but for the Langhe Nebbiolo none of the wood is new. Production averages around 700 cases.
- *Barbaresco*: Starting in 2019, Enrico introduced this wine, a small production intended for those who want a wine with the structure of the Nada crus but with the approachability of the Nada Langhe Nebbiolo. That is, a wine in between the two styles.

The grapes for this wine are purchased from a family relative in the commune of Neive, who farms sustainably and isn't certified organic. Fermentation takes place spontaneously in Enrico's cellar and the length of maceration is closer to the Langhe Nebbiolo--3-4 weeks--while élevage lasts for one year in large, neutral foudres. Production averages 250 cases.

- *Barbaresco Casot*: It's pronounced *ca-zot* with a hard t, like *hot*. Nada has 8.6 acres here, 90% of which is Nebbiolo mostly planted in 1960. Exposure is to the southwest, making it a warmer site than Marcarini. For Barbarescos coming from Casot and Marcarini, macerations go for at least six weeks, and often eight. For its first year, the wine is aged in a combination of 500L *tonnaux* and 1,000L *botticelli* oak barrels, always used, then it's racked into 3-4,000L Slavonian and French casks for another year. It's bottled without fining and with only a very light filtration. As many as 1,000 cases can be made in a productive year.
- *Barbaresco Marcarini*: The Marcarini parcel belonging to the Nada family has 5 acres of vines, 1.5 of which is Nebbiolo planted in the late 1970s. Marcarini faces east with a slight tilt to the north, so technically northeast-east, and catches the cooler morning sun while Casot, on the other side of the steep ridge, gets the warmer afternoon sun. This Nebbiolo wine is made and raised essentially the same as the Casot Barbaresco.
- *Barbaresco Riserva Casot*: A further selection of grapes in Casot, aged for four years: first two years normally in 1,000L *botticelle* and then another two in big Slavonian casks, followed by a minimum of six months in bottle. The year depending, anywhere from 250 to 500 cases are made.
- *Barbaresco Riserva Casmar*: This cuvée started with vintage 2016, a short crop, which induced Enrico to blend the best of his two crus--Casot and Marcarini--to make that year's riserva. The name is an abbreviation of the two. Total production is 3-4,000 bottles.