Nada Giuseppe
Barbera d'Alba Superiore

The Facts

COUNTRY: Italy
REGION: Piedmont
APPELLATION: Alba
CEPAGE: 100% Barbera
WINEMAKING: Traditional vinification in stainless steel with about 15 days of maceration, daily gentle pumpovers. Spontaneous ferments. Aged in 500L tonneaux, half new and half older, for one year. Minimal SO2 addition, no fining and only a light filtration.
ALCOHOL BY VOLUME: 14.5%
AGING: One year in a mix of new and older 500L tonneaux.
ANNUAL PRODUCTION: 4,000 bottles

The Story

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.

The goal, across the range, is to create wines that embody balance, complexity and harmony.

The Adjectives

OVERALL: Elegant red fruit cut with Barbera's mineral density.

The Selling Points

SUSTAINABILITY: Certified Organic, Minimal Intervention / Augmentation, Natural Fermentation

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