

Robert Parker's Wine Advocate

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by Antonio Galloni

featuring **Fiorenzo NADA**

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FIorenzo NADA	2001	BARBARESCO	PIEDMONT	(\$56.00)	RED	89
FIorenzo NADA	2001	BARBARESCO ROMBONE	PIEDMONT	(\$74.00)	RED	90
FIorenzo NADA	2001	LANGHE ROSSO SEIFILE	PIEDMONT	(\$74.00)	RED	92
FIorenzo NADA	2003	BARBARESCO	PIEDMONT	(\$56.00)	RED	88
FIorenzo NADA	2003	BARBARESCO ROMBONE	PIEDMONT	(\$74.00)	RED	91
FIorenzo NADA	2003	LANGHE ROSSO SEIFILE	PIEDMONT	(\$74.00)	RED	91

Less well-known in the US than he deserves to be, Bruno Nada has been making some top wines in Barbaresco for years. "For my 2003 Barbarescos I did about nine days of maceration on the skins," says Nada. "My chief concern was not extracting any additional tannins other than those that were already present in the fruit. The Barbaresco normale did malo in steel and was aged in mid-size casks, while the Rombone did malo in barrique, where it finished its aging." Nada's **2001 Barbaresco** (aged in medium-sized casks) opens with aromas suggesting alcohol, spices and minerals. On the palate it shows very ripe backward fruit and elegant texture, although I would have liked more continuity on the palate. Perhaps owing to its recent bottling, the wine was fairly closed and unexpressive although it did improve with a few hours of air, and may ultimately deserve a higher score. This year the base bottling is a bit changed with respect to previous vintages as 30% of the wine comes from the Manzola cru while the other 70% is from Rombone, both in Treiso. Anticipated maturity: 2007-2013. The **2001 Barbaresco Rombone** is a beautiful, soft, modern-styled Barbaresco with a spiced nose redolent of vanilla, cocoa and toasted oak. Potent on the palate, it is quite long and full of rich ripe fruit, with substantial follow-through and staying power. The oak is noticeable, but well integrated. A very complete wine of with a great sense of balance. Aged 16 months in 100% new barriques. Anticipated maturity: 2007-2016.

Nada's **Langhe Rosso Seifile** has long been a cult wine in Italy. The **2001** version is truly exceptional and immensely enjoyable. A dense ruby/violet in color, it presents a huge, aromatic nose of sweet spices and

vanilla. The palate is soft and caressing with lots of rich jammy dark fruits, prunes and a note of tar, with notable structure and length. A blend of 80% old-vine Barbera and 20% Nebbiolo from the Rombone cru, aged 17 months in 100% new barriques. Anticipated maturity: 2006-2016. The **2003 Barbaresco** is the more traditionally-made of the house's wines. It is a big, structured Barbaresco, offering attractive spice and dark fruit nuances, but it simply does not possess enough fleshiness on the palate to balance the hard, green tannins which ultimately dominate. My impression is that bottle age will help only to a limited extent. Anticipated maturity: 2007-2013. With his **2003 Barbaresco Rombone**, Bruno Nada once again demonstrates that he belongs to the elite group of producers in the region. It is a deeply-colored wine, with aromas of sweet toasted oak, menthol and spices that float out of the glass. On the palate it exudes notable concentration and plenty of layered fruit to fill out its ample frame and balance the tannins, with superb length and an inviting balsamic note to round out the finish. This big Barbaresco is a perfect example of the powerful, full-throttle style shared by many of the best wines of the vintage. Anticipated maturity: 2008-2015. The **2003 Langhe Rosso Seifile** may be the strongest of these current releases. 2003 is a great vintage for Barbera and this wine, a blend of 80% old-vine Barbera and 20% Nebbiolo from the Rombone vineyard, blossoms onto the palate with generous amounts of jammy dark fruit and an expansive, utterly irresistible personality. Anticipated maturity: 2007-2015. Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094 and Wine For Everyone, Davie, FL; tel. (954) 475-2611