


# “The Wine Advocate” – Robert Parker

by Antonio Galloni


Fiorenzo Nada

## 2004 Fiorenzo Nada Barbaresco Rombone

<b>RATING:</b>	89 points
<b>PRODUCER:</b>	Fiorenzo Nada 
<b>FROM:</b>	Rombone , Treiso, Barbaresco, Piedmont, Italy,
<b>VARIETY:</b>	Nebbiolo
<b>DRINK:</b>	2009 - 2019
<b>ESTIMATED COST:</b>	\$85
<b>SOURCE:</b>	WA, #173 Oct 2007

The 2004 Barbaresco Rombone is warm and ample on the palate, with good weight in its sweet dark cherries, spices, menthol and toasted oak. It offers excellent balance and ripe, silky tannins with an easy-going, fruity personality, but it doesn't have the complexity of the finest vintages. Anticipated maturity: 2009-2019. The 2004 vintage was not an easy one for Bruno Nada. A tractor accident in the middle of the harvest luckily turned out to be relatively minor, but it did mean that Nada was forced to adopt a less hands-on approach during the Nebbiolo harvest as well as the early portion of the vinification of the wines that year. In the past I have been an admirer of Nada's wines, often purchasing them for my own cellar. Unfortunately this set of 2004s is not up to his usual level of quality. Importers: Premium Brands, Forest Hills, NY; tel. (718) 263-4094; Wine For Everyone, Davie, FL tel. (954) 475-2611.

## 2004 Fiorenzo Nada Langhe Rosso Seifile


<b>RATING:</b>	89 points
<b>PRODUCER:</b>	Fiorenzo Nada 
<b>FROM:</b>	Langhe, Piedmont, Italy,
<b>VARIETY:</b>	Proprietary Blend
<b>DRINK:</b>	2008 - 2016
<b>ESTIMATED COST:</b>	\$85
<b>SOURCE:</b>	WA, #173 Oct 2007

The 2004 Seifile (80% Barbera and 20% Nebbiolo) is made in an intense style with plenty of jammy fruit intermingled with toasted oak. It is long and sweet on the palate yet it is also more restrained than is normally the case. As with all his wines this year, there is something not perfectly in tune here. Anticipated maturity: 2008-2016. The 2004 vintage was not an easy one for Bruno Nada. A tractor accident in the middle of the harvest luckily turned out to be relatively minor, but it did mean that Nada was forced to adopt a less hands-on approach during the Nebbiolo harvest as well as the early portion of the vinification of the wines that

year. In the past I have been an admirer of Nada's wines, often purchasing them for my own cellar. Unfortunately this set of 2004s is not up to his usual level of quality.


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## 2001 Fiorenzo Nada Langhe Rosso Seifile

<b>RATING:</b>	92 points
<b>PRODUCER:</b>	Fiorenzo Nada 
<b>FROM:</b>	Langhe, Piedmont, Italy,
<b>VARIETY:</b>	Proprietary Blend
<b>DRINK:</b>	2006 - 2016
<b>ESTIMATED COST:</b>	\$74
<b>SOURCE:</b>	WA, #167 Oct 2006

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. Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094 and Wine For Everyone, Davie, FL; tel. (954) 475-2611

## 2003 Fiorenzo Nada Langhe Rosso Seifile

<b>RATING:</b>	91 points
<b>PRODUCER:</b>	Fiorenzo Nada 
<b>FROM:</b>	Langhe, Piedmont, Italy,
<b>VARIETY:</b>	Proprietary Blend
<b>DRINK:</b>	2007 - 2015
<b>ESTIMATED COST:</b>	\$74
<b>SOURCE:</b>	WA, #167 Oct 2006

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

## 2003 Fiorenzo Nada Barbaresco

<b>RATING:</b>	88 points
<b>PRODUCER:</b>	Fiorenzo

The 2003 Barbaresco is the traditionally-made of the house's wines. It is a big,

	Nada 
<b>FROM:</b>	Barbaresco, Piedmont, Italy,
<b>VARIETY:</b>	Nebbiolo
<b>DRINK:</b>	2007 - 2013
<b>ESTIMATED COST:</b>	\$56
<b>SOURCE:</b>	WA, #167 Oct 2006


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. Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094 and Wine For Everyone, Davie, FL; tel. (954) 475-2611

## 2001 Fiorenzo Nada Barbaresco

<b>RATING:</b>	89 points
<b>PRODUCER:</b>	Fiorenzo Nada 
<b>FROM:</b>	Barbaresco, Piedmont, Italy,
<b>VARIETY:</b>	Nebbiolo
<b>DRINK:</b>	2007 - 2013
<b>ESTIMATED COST:</b>	\$60
<b>SOURCE:</b>	WA, #167 Oct 2006
	 <a href="#">Find It Online</a>


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. Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094 and Wine For Everyone, Davie, FL; tel. (954) 475-2611

## 2001 Fiorenzo Nada Barbaresco Rombone

<b>RATING:</b>	90 points
<b>PRODUCER:</b>	Fiorenzo Nada 
<b>FROM:</b>	Rombone , Treiso, Barbaresco, Piedmont, Italy,
<b>VARIETY:</b>	Nebbiolo
<b>DRINK:</b>	2007 - 2016
<b>ESTIMATED COST:</b>	\$64-\$66
<b>SOURCE:</b>	WA, #167 Oct 2006

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. Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094 and Wine For Everyone, Davie, FL; tel. (954) 475-2611

## 2003 Fiorenzo Nada Barbaresco Rombone

<b>RATING:</b>	91 points
<b>PRODUCER:</b>	Fiorenzo Nada 
<b>FROM:</b>	Rombone , Treiso, Barbaresco, Piedmont, Italy,
<b>VARIETY:</b>	Nebbiolo
<b>DRINK:</b>	2008 - 2015
<b>ESTIMATED COST:</b>	\$60
<b>SOURCE:</b>	WA, #167 Oct 2006

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. Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094 and Wine For Everyone, Davie, FL; tel. (954) 475-2611

## 2003 Fiorenzo Nada Barbera d'Alba

<b>RATING:</b>	89 points
<b>PRODUCER:</b>	Fiorenzo Nada 
<b>FROM:</b>	Barbera d'Alba, Piedmont, Italy,
<b>VARIETY:</b>	Barbera
<b>DRINK:</b>	2005 - 2009
<b>ESTIMATED COST:</b>	
<b>SOURCE:</b>	Italy Report, #G5 Oct 2005

2003 Barbera d'Alba—Saturated ruby. The 2003 Barbera is a wine of wonderful elegance and class, offering layers of ripe red fruit, licorice, menthol and toasted oak flavors that unfold in the glass, with terrific balance for the vintage. It is a wine to enjoy in its opulent, fresh youth. Aged six months in used barrriques. 89 points/drink now-2009, tasted 05/05 Year after year the quiet-spoken Bruno Nada continues to turn out some of the most compelling wines in the region. If there is one high-quality producer whose wines remain relatively unknown in the US, it must certainly be Nada. When I lived in Italy these were among my favorite house wines and, while in the US the wines are harder to find, they are well worth the effort. Nada's wines are clean and contemporary in style, with much elegance and harmony. I reported on Nada's excellent 2001 Barbarescos and Langhe Seifile in Issue 1, but readers should also be on the lookout for his Dolcetto and Barbera bottlings which are usually outstanding.


Nada's vineyards are in Treiso, an area especially known for the high quality of its Dolcettos, and of course Barbarescos. In vintage 2002 Nada courageously declassified his Barbaresco Rombone, typically one of the top wines of the appellation, to Langhe Nebbiolo, a decision for which he should be commended. "I vinified and aged this wine as a Barbaresco, but in the end I just didn't feel the quality was high enough to call this wine a Barbaresco," explains Nada.

## 2004 Fiorenzo Nada Dolcetto d'Alba

<b>RATING:</b>	(88-90) points	<p>2004 Dolcetto d'Alba—Lively violet. I consider Bruno Nada's Dolcetto to be a benchmark wine for the zone, and the 2004 does not disappoint, with its characteristic fresh, aromatic nose and flavors of blueberry pie, cloves, and minerals. It offers excellent structure, superb overall balance and a typical, slightly bitter (but not at all unpleasant) note on the finish. This is what top Dolcetto from a great vintage and great terroir is all about. (88-90) points/drink now-2007, tasted 05/05 Year after year the quiet-spoken Bruno Nada continues to turn out some of the most compelling wines in the region. If there is one high-quality producer whose wines remain relatively unknown in the US, it must certainly be Nada. When I lived in Italy these were among my favorite house wines and, while in the US the wines are harder to find, they are well worth the effort. Nada's wines are clean and contemporary in style, with much elegance and harmony. I reported on Nada's excellent 2001 Barbarescos and Langhe Seifile in Issue 1, but readers should also be on the lookout for his Dolcetto and Barbera bottlings which are usually outstanding. Nada's vineyards are in Treiso, an area especially known for the high quality of its Dolcettos, and of course Barbarescos. In vintage 2002 Nada courageously declassified his Barbaresco Rombone, typically one of the top wines of the appellation, to Langhe Nebbiolo, a decision</p>
<b>PRODUCER:</b>	Fiorenzo Nada 	
<b>FROM:</b>	, Alba, Dolcetto d'Alba, Piedmont, Italy,	
<b>VARIETY:</b>	Dolcetto	
<b>DRINK:</b>	2005 - 2007	
<b>ESTIMATED COST:</b>		
<b>SOURCE:</b>	Italy Report, #G5 Oct 2005	

for which he should be commended. "I vinified and aged this wine as a Barbaresco, but in the end I just didn't feel the quality was high enough to call this wine a Barbaresco," explains Nada.

## 2000 Fiorenzo Nada Sei File

<b>RATING:</b>	90 points	The 2000 Sei File is somewhat different from its predecessors. Made principally from old-vine Barbera, this year's version has a notable contribution from the Nebbiolo, particularly in its aromatics, where the powerful notes of tar and licorice are unmistakable. The Nebbiolo tannins add solidity and strength to the plush texture of the Barbera, and the fusion of the two grapes, the ripeness and the spiciness of the flavors are high level indeed. Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094 and Wine For Everyone, Davie, FL tel. (954) 475-2611
<b>PRODUCER:</b>	Fiorenzo Nada 	
<b>FROM:</b>	Piedmont, Italy,	
<b>VARIETY:</b>	Proprietary Blend	
<b>DRINK:</b>	-	
<b>ESTIMATED COST:</b>	\$79	
<b>SOURCE:</b>	WA, #149 Oct 2003	