

WINE EXPO / Enoteca Centrale / Champagne World HQ

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featuring FIORENZO NADA

These brilliant comments appeared in the WINE EXPO's Holiday 2006 News

Roberto Rogness, the General Manager, is the author.

If you want to use these comments or portion of them, please mention the source.

It is matter of fairness and courtesy. Enjoy the reading! **Paolo Boselli**

Nada Fiorenzo, Trieso, Piemonte

Vignerons since 1921, the wines of this family were sold in bulk until Fiorenzo's son Bruno convinced him to estate bottle in 1982. They have since become superstars of the Langhe. These are extremely intense and we often joke with Bruno that, instead of the verse on the label that poetically speaks of their wines tinting the moon with each passing day, they should just cut to the chase and change it to "don't be afraid of the dark"!

Nada Fiorenzo Dolcetto d'Alba 2003, Piemonte \$19.99

When we asked Bruno what he drank at home he just smiled and poured us a glass of this.
Textbook Dolcetto: bursting with blueberry fruit and a nice spicy nose just begging for hearty foods.

Nada Fiorenzo Nebbiolo d'Alba 2003, Piemonte \$22.99

Drawn from the choice Rombone and Manzola vineyards, this is deeeeeeeeply flavored with the classic notes of road tar and dried Rosé petals on top of lush black fruit, coffee, anise and earth notes. Perhaps the most nuanced dance betwixt traditional and more modern stylings we have ever tasted.

Nada Fiorenzo Barbaresco Rombone 2001, Piemonte \$69.99

More structured than the normale Barbaresco (returning soon!), this one needs some combination of the following: long aging, extended decanting or some really big food (think Lamb, Venison, Duck, Elk, or, better yet, a mixed grill of the above). VERY, VERY limited, worth it.

Nada Fiorenzo Langhe Rosso Seifile 2001, Piemonte \$79.99

Seifile??? It means "six rows", the best six rows in Bruno's Barbaresco vineyard, planted to Barbera and Nebbiolo. This is such a good deal for what it is that you should really get at least two so you can experience one in its exuberant youth and put the other one away for five to ten years to serve with roast duck, venison, lamb or other rich meats, grilled eggplant, sautéed portobellos, polenta con tartufi...you get the idea. Very, Very, Very Limited!