

## FIorenZO NADA - {BRUNO NADA}

**Bruno Nada** is the son of a vine-grower who, typical of his generation, initially had little interest in farming and left home to study, first in Turin, then in Asti and eventually wound up as a teacher in the Hotel Institute of Barolo. While his interest in farming may not have been extraordinary, his interest in wine was, and he constantly took courses and read books in an attempt to further his knowledge in the field. The more he studied, the more he developed a passion for his home, the Cascina Rombone, near Treiso in the southern reaches of the Barbaresco region.

Cascina Rombone was originally the core of a large property of vineyards owned by Carlo Nada, which was divided among his four sons in the 1950's. The actual *cascina* and the vineyards on what is now regarded as the crus of "Rombone" and "Manzola" were left to his youngest son **Fiorenzo, Bruno's father**, who continued to till the land, selling the fruit off to local wineries. In 1982, Bruno finally proposed to his father that they build a cellar and begin producing and bottling their own wine. His sole response was "Pruvuma," local dialect for "Let's try".

The Fiorenzo Nada winery today comprises the same seven hectares that Fiorenzo had worked this entire life and the wines produced are only made from the fruit of these vineyards. Fiorenzo has instilled in his son and tremendous respect for the traditions of the past, yet Bruno is always tinkering and trying to find ways to improve his wines. To this end he relies on the expert advice of an old friend, the enologist Giuseppe Caviola. Mr. Caviola has since become regarded as one of the leading enologists in all of Italy.

Fiorenzo and Bruno's range of wines toe the line between tradition and innovation. The basic Barbaresco is only aged in large cask and shows the classic restraint and elegance of the traditional style, while the Barbaresco "Rombone" and the barbera and nebbiolo blend called "Seifile" show the sheen of new oak without overwhelming the Rombone characteristics. Dolcetto has a long history in the Treiso commune, as much of the terrain is at a higher altitude than that which the nebbiolo vine prefers and the Nada's example of this wine is superb. Few years ago they have also added Barbera, and Nebbiolo Langhe to their range of wines.



**Above left:** Bruno in his cellar inspecting the fruit of his labor.  
**Right:** A view of the slopes of the Rombone hill.