

# NADA - {BRUNO NADA}

<b>Property Name:</b>	Nada Fiorenzo Viticoltore	<b>Region:</b>	Piemonte	<b>Total size:</b>	12 ha
<b>Established:</b>	1921	<b>Province:</b>	Cuneo	<b>Total vineyards:</b>	7 ha
<b>Township:</b>	Treiso	<b>Wine area:</b>	Barbaresco DOCG	<b>Years planted:</b>	1935-1945
<b>Owner's name:</b>	Bruno & Dina Nada	<b>Oenologist:</b>	Bruno Nada & Giuseppe Caviola	<b>Replanting:</b>	1965, 1990, 1997, 2003
<b>Total Production:</b>	35,000	<b>Agronomist:</b>	Dr. Giampiero Romana	<b>Soil:</b>	Calcareous claying
<b>Territory:</b>	Rolling hills	<b>Gen. Manager:</b>	Bruno Nada	<b>Yield per vine:</b>	1 – 1.3 kg
<b>Elevation:</b>	280 m asl average	<b>Cellar Capacity:</b>	550 hl	<b>Density:</b>	4,500-5,500-6,000 per ha
<b>First Traded:</b>	1982	<b>Wood:</b>	250 hl	<b>Training:</b>	Guyot -

The Nada property was once one of the most important properties in the commune of Treiso, but was divided among four sons by Carlo Nada, Bruno's grandfather.

Treiso was once regarded as being too high in altitude for the nebbiolo grape, and therefore dolcetto has become a bit of a local specialty as well.

The Fiorenzo Nada winery is considered one of the most respected in the commune of Treiso. The harvesting is made by hand.

WINES	CLASSIFICATION - FERMENTATION & AGING	GRAPES	AVG. PROD.
<b>BARBARESCO - DOCG</b> Min. 13.0% alc/vol	<b>BARBARESCO DOCG</b> The grapes, from five vineyards within the Rombone and Manzola crus, are destemmed and crushed prior to 10-12 days in stainless steel tanks of fermentation and maceration at a maximum temperature of 30°C (86°F). After the malolactic fermentation has completed, the wine is racked into 25hl oak casks where it ages for 18 months, followed by another 12 in the bottle.	<b>Nebbiolo 100%</b>	<b>10,000 bottles</b>
<b>BARBARESCO ROMBONE DOCG</b> Min. 13.5% alc/vol	<b>BARBARESCO DOCG</b> Harvested from 40 year-old vines within the Rombone cru, the alcoholic fermentation takes place in temperature controlled, stainless steel tanks for ten-twelve days. For the malolactic fermentation, the wine is transferred into French barriques (Allier & Tronçais), mostly new, where it then continues to age for another 16-18 months. The wine is put to market after an additional 14 months of bottle aging.	<b>Nebbiolo 100%</b>	<b>4,000 btls</b>
<b>"SEIFILE"</b> Min. 13.5% alc/vol The name comes from the 6 rows (sei file) where the grapes were grown.	<b>LANGHE ROSSO DOC</b> The grapes are harvested from very old barbera and nebbiolo vines. They are crushed separately, first the barbera and subsequently the nebbiolo. Separate alcoholic fermentation in temperature controlled stainless steel tanks. The wines are blended in French wood barriques (Allier & Tronçais) [mostly new] where the malolactic fermentation takes place and where they age for about 16 months followed by 14 months in bottle.	<b>Barbera 70-80%</b> <b>Nebbiolo 30-20%</b>	<b>3,000 btls</b> Produced since 1988 and at the same production quantity since 1993.
<b>DOLCETTO D'ALBA DOC</b> Min. 12.5%	<b>DOLCETTO D'ALBA DOC</b> The dolcetto grapes are harvested from a 1.75 hectares parcel of densely planted vines in the Rombone vineyard. The grapes are crushed and a temperature-controlled fermentation for 6-8 days, followed by the malolactic fermentation all takes place in stainless steel tanks where it will continue to rest for another 8 months, followed by three more in the bottle.	<b>Dolcetto 100%</b>	<b>10,000 btls</b>
<b>BARBERA D'ALBA DOC</b> Min. 12.5%	<b>BARBERA D'ALBA DOC</b> Barbera grapes from vines planted in 1997 in the Rombone cru are harvested by hand, crushed and fermented for 8-10 days in stainless steel tanks where the malolactic fermentation also takes place. Once completely settled, the wine is transferred to used French barriques, where it ages for 6-8 months. After an additional 6 months in the bottle, the wine is ready to be marketed.	<b>Barbera 100%</b>	<b>4,000 btls</b>
<b>NEBBIOLO LANGHE DOC</b> Min. 12.5%	<b>NEBBIOLO LANGHE DOC</b> Made with grapes grown on the younger vines and with less fortunate exposure. Fermented & macerated for 8-10 days. Once completely settled, the wine is transferred to used French barriques, where it ages for 6-8 months. After an additional 6 months in the bottle, the wine is ready to be marketed.	<b>Nebbiolo 100%</b>	<b>6,600 btls</b>

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