

NADA FIORENZO
SEIFILE Langhe Rosso d.o.c. 1998



Seifile means "six rows" as it mainly comes from six rows of old vine Barbera, along with a few Nebbiolo vines. The grapes are blended in their first weeks of life, after which the wine is aged in small barrels, then in bottles.

Seifile shows a pleasant intense ruby red color. Its bouquet is ample and complex, with fragrances of flowers, fruit and spices, while its taste is enveloping and polished. This small production wine loves a good cuisine of savory dishes and can provide a wonderful occasion for a nice conversation.

Serving temperature: 18–20° C.

Vine: 70 – 80% Barbera - 20 – 30% Nebbiolo according to year

Vineyards : Rombone cru in Treiso

Age of vineyards . 60 – 70 years old or more

Density: 5,000 – 5,500 plants per hectare

Pruning: Guyot Counterespalier

Maceration and fermentation: in steel tanks for 10 – 12 days

Malolactic fermentation: in Allier and Tronçais 225 liter barriques - 70/100% new, according to vintage

Gambero Rosso Editore

Slow Food Editore

"Italian Wines 2002"

Fiorenzo Nada

Excellent, too, is the Seifile '98, a blend of Nebbiolo and Barbera with dense hue and a compact rim. The nose thrills with its complexity, hinting at cherry and leather layered over notes of earth and fresh fruit. From the outset, the palate is full, wide, well-sustained and very muscular. This splendid bottle boasts a long, vigorous, dry finish that clearly echoes the initial aromas on the nose.

Langhe Rosso Seifile '98 2 red glasses