

NADA FIORENZO

BARBARESCO d.o.c.g. 1998

Our Barbaresco is made with grapes from five different plots in Rombone and Manzola vineyards.

Even when young, it is a stylish wine, with its distinctly garnet red color, intense, spicy bouquet, and full, powerful taste.

Its charm is heightened as the years go by, and it is a perfect match for good cooking, including the heartiest pasta, red meat and cheese dishes.

Serving temperature: 18 – 20° C.

Vine: 100% Nebbiolo (Lampia and Michet)

Vineyards: Rombone and Manzola cru in Treiso

Age of Vineyards: 7 – 40 years old

Density: 4,500 – 5,000 plants per hectare

Pruning: Guyot Counterespallier

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

Malolactic fermentation: in steel tanks

Maturation: in oak barrels (25 hl) for about 18 months - 12 months in bottles



Awards:

92pts FIORENZO NADA Barbaresco 1998

Plenty of prune, dried fruit and spice in this young Barbaresco. Full-bodied and chewy, with big, velvety tannins and lots of character. Long, mouthpuckering finish. Under-rated producer. Needs time. Best after 2005. 500 cases made. - J.S.

Wine Spectator - Nov. 30, 2001

2 glasses Nada Fiorenzo Barbaresco 1998

Gambero Rosso Editore Slow Food Editore *“Italian Wines 2002”*