

NADA FIORENZO

BARBARESCO “Rombone” d.o.c.g. 1998



Rombone is the name of one of the oldest Nebbiolo vineyards, where we harvest the grapes to make Barbaresco of the same name. It is an austere, commanding wine, with an ample nose displaying highly typical characteristics; it is warm in the mouth, fruity and of strong texture. It is an eminent Barbaresco, ideal for strongly flavored dishes such as red meat and ripe cheese.

Serving temperature: 18 – 20° C.

Vine: 100% Nebbiolo (Lampia)

Vineyards: Rombone cru in Treiso

Age of vineyard: 40 years old

Density: 4,500 plants per hectare

Pruning: Guyot Counterespallier

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

Maturation: in the same barriques for about 16 – 18 months - 14 months in bottles

Gambero Rosso Editore

Slow Food Editore

“Italian Wines 2002”

Fiorenzo Nada

The second edition of Bruno Nada’s Barbaresco Rombone ’98 has personality in spades. It comes from extraordinarily high quality fruit and superlative winemaking. Dense garnet with a brief rim, it has a nose that at once reveals fascinating aromas of blackcurrant, mint, pepper and liquorice that come together harmoniously over seductive undertones of forest floor and powdery soil. The palate has a rich mouthfeel, bolstered by robust tannins that herald a lingering, finish that echoes the nose and is lifted by toasty oak

Barbaresco Rombone ’98 2 red glasses

