

**NADA FIORENZO**

Bruno and Danilo Nada, the father-son duo at the helm of Nada Fiorenzo, persist in crafting a remarkable array of wines in Barbaresco. As fourth generation winemakers, Nada Fiorenzo is revered as a touchstone for quality and consistency in the region. Nestled atop the esteemed Rombone vineyard, the estate's wines embody the distinct terroir of their vineyards, employing manual techniques and a minimal ecological footprint. From hand harvesting to individual plot cultivation, combined with biodynamic methods and natural soil enrichment, the wines crafted at Nada Fiorenzo represent quintessential expressions of classically crafted Nebbiolo. The 2013 Barbaresco Rombone shines in bright garnet with an elegant, full-flavored profile and excellent tannic structure. 94 points, *Vinous Media*.

**Region & Classification**

|country| Italy

|region| Piemonte

|sub-region| Barbaresco (in Langhe)

|commune| Treiso

|vineyards| Rombone

|classification| DOCG

**Terroir & Cultivation**

|soil| Calcareous clay

|exposure| Southwest

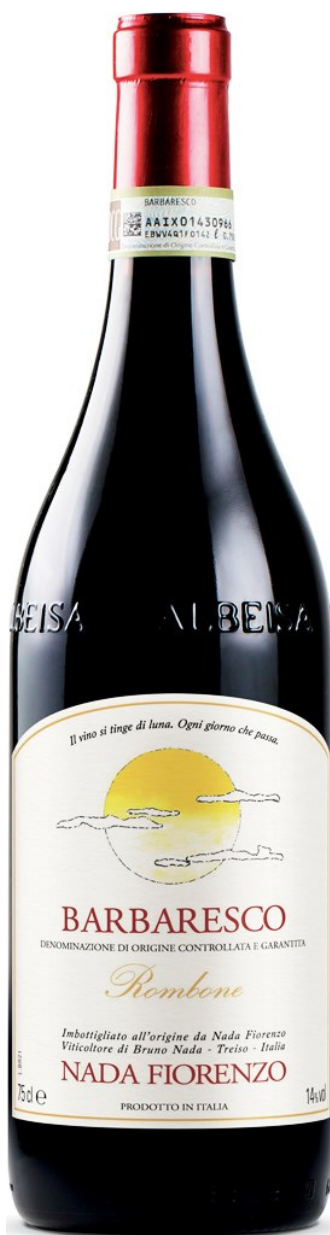
|elevation| 260m

|farming practices| Organic and biodynamic farming practices; guyot vine training system

|harvesting| Hand harvested in mid/late October

|age of vines| 59 years

|yield| 5,000 kg/ha

**Wine Data**

|varietal| 100% Nebbiolo (Lampia clone)

|alcohol| 14.5%

|pH| 3.5

|acidity| 5.5 g/L

|residual sugar| 0 g/L

**Vinification & Aging**

|maceration| 20 days of skin contact

|fermentation| Fermented in stainless steel tanks with native yeasts at a controlled temperature not exceeding 30° C

|aging| Aged 24 months in oak with an additional 6 months of bottle aging

|production| 7,000 bottles

