DECANTER & COUPE IMPORTS

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 2020 Seifile is an intensely aromatic, harmonious blend offering distinct richness from the old vine Barbera.

Region & Classification

country Italy |region| Piemonte |sub-region| Langhe **commune** Treiso |vineyards| Rombone (Nebbiolo)

Terroir & Cultivation

soil Calcareous clay

exposure Southwest

elevation 240m

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

|harvesting| Hand harvested in early October

age of vines 77 years (Barbera), 59 years (Nebbiolo)

|yield| 4,000 kg/ha



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Wine Data

Nada Fiorenzo

2020 | 'Seifile'

.

varietal 80% Barbera, 20% Nebbiolo (Lampia clone) |alcohol| 15% **pH** 3.45 |acidity| 5.7 g/L |residual sugar| o g/L

Vinification & Aging

|blending| Barbera and Nebbiolo fermented separately, blended after malolactic fermentation

maceration 25 days of skin contact

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

|aging| Aged 18 months in oak with an additional 6 months of bottle aging

|production| 2,500 bottles



