



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.

Region & Classification

|country| Italy

|region| Piemonte

|sub-region| Barbaresco

|commune| Treiso

|vineyards| Rombone, Manzola

|classification| DOCG

Wine Data

|varietal| 100% nebbiolo (lampia and michet clones)

|alcohol| 14.5%

|pH| 3.55

|acidity| 5.5 g/l

|residual sugar| 0 g/l

Terroir & Cultivation

|soil| clay and limestone (from Rombone) + clay, limestone and sandy outcrops (from Manzola)

|exposure| south -southwest

|elevation| 230-260m

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

|harvesting| hand harvested in October

|age of vines| 25—60 years

|yield| 5,000 kg/ha

Vinification & Aging

|maceration| 18 days in contact with skins in stainless steel

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

|aging| Aged 24 months in 25hl oak barrels with an additional 6 months of bottle aging

|production| 6,600 bottles

