



# EVOLUTION

FINE WINES

**Nada Giuseppe**  
Piedmont, Italy



**NADA**



## Nada Giuseppe Barbaresco Cru Casmar Riserva 2017

SKU 386191 | 6x750 ml | Spec | \$79.99 Wholesale

### Profile

This Riserva represents a blend of the best fruit from the oldest vines in the Casot and Marcarini vineyards. The name is an abbreviation of the two. Spontaneous fermentation in stainless, with an extended maceration of 75 days; aged in 1000-3000L oak botti for 4 years, followed by 6-8 months in bottle. It is only produced in the best years.

Presents great elegance and austerity with a broad bouquet that is floral and complex. Its best expression is after 6-8 years of bottling and increases over time to 25-30 years.

### Reviews

**90 Points - Wine Enthusiast:** *"Eucalyptus leather underbrush and licorice aromas. Linear, firmly structured palate offers dried cherry orange zest coffee bean same licorice note as nose alongside grainy tannins, drying tannins."* -Kerin O'Keefe

### Winery Information

Located in Treiso, the Nada Giuseppe property, now farmed by Enrico Nada, has two main cru sites. Casot is a south and southeast-facing plot with layers of blue and grey tufo soils between sand. The estate comprises 9 hectares of vines, much of which was bought from the grandfather of Angelo Gaja. The Casot vineyards are adjacent to those that are used in Gaja's Barbaresco. The Nada Family has been making wine here since the 1960s. Farming at this estate is certified organic since 2017.

### Technical Notes

Appellation: Casot, Marcarini MGA, Treiso - **Certified Organic**  
Composition: 100% Nebbiolo  
Alcohol: 14.5%  
Production: 3,500 bottles

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