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NADA

Barbaresco Riserva CASMAR DOCG



- **Grapes:** Nebbiolo 100%
- **Production area:** Oldest vineyards in Treiso
- **Bottles produced:** 3000-4000 bottles / year
- **Winemaking:** Crushing and alcoholic fermentation with natural yeasts without added sulphites. Fermentation at a temperature of 30-32 ° C to facilitate the extraction of tannins and anthocyanins. Continuation of maceration with the submerged cap technique for 60-70 days, as per our traditional style.

Racking with some decanting to eliminate the natural sediments, then aged in wood.
- **Aging:** In barrels of 1,000 liters and in 500-liter tonneaux for 12 months. An additional 24 months of aging in large barrels plus further refining for 6-8 months in bottle.
- **Characteristics:** 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
- **Suggestions for consumption:** Braised beef or rabbit, tajarin with ragu, mushroom risotto, aged cheeses.
- **Serving temperature:** 18-19°C