

Nada Giuseppe Dolcetto d'Alba

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Alba

CEPAGE: 100% Dolcetto

WINEMAKING: Traditional, in stainless steel, daily pumping over for a relatively short 6-8 days of maceration.

ALCOHOL BY VOLUME: 14.5%

AGING: 6-8 months in stainless steel.

ANNUAL PRODUCTION: 4,000 bottles

THE STORY

The family of Giuseppe Nada has been farming grapes in Barbaresco for generations. The domaine is in Treiso, the highest of the appellation's communes, and the family tends just over 15 very steep acres of organic vines. Giuseppe's dynamic son Enrico took over in 2008 and runs the estate with his sister and his nephew.

The goal, across the range, is to create wines that embody balance, complexity and harmony.

THE ADJECTIVES

OVERALL: A terrifically lifted and refreshing Dolcetto.

AROMAS / FLAVORS: Red fruit and a kiss of baking spice.

MOUTHFEEL: Juicy with moderate acidity.

THE SELLING POINTS

AWARDS: 89pts View From the Cellar

SUSTAINABILITY: Certified Organic, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Grilled fish, light pasta dishes, salame and delicate cheeses.

