

Ada Nada



Carlo Nada established this family-run domaine in 1919 in the zone of Rombone, one of Barbaresco's best-regarded sites. Succeeding generations maintain the continuous presence and mark of the Nada family from Giovanni Nada, son of Carlo, to Gian Carlo Nada, the grandson of Carlo, and his wife, Ada. Anna Lisa Nada and her husband, Elvio Cazzaro, parents of three daughters (Emma, Elisa, Serena) have been responsible for the affairs of the estate since 2001.

The estate has expanded from its original 3 ha holdings to a total of 9 ha of vineyards, all surrounding the village of Treiso and principally within the of Valeirano and Rombone crus. The average age of the vines is forty years, all harvesting is done by hand, and annual production reaches 45,000 bottles with half of that in the appellation of Barbaresco. The hallmark of the Ada Nada production is a long-standing commitment to the most noble traditions of the Langhe, a dedication to producing wines of character, firmly structured, rigorous and restrained, fearless.

Viticulture:

- **Farming:** Certified organic
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to promote vineyard health
- **Soils:** Limestone-clay
- **Vines:** Trained in Guyot and planted at 4,500 vines/ha, vines average 40 years old.
- **Yields:** Controlled through pruning, debudding, and green harvesting, yields average 70 hl/ha
- **Harvest:** Entirely manual, usually from mid-September to mid-October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Following total destemming, wines ferment spontaneously in stainless-steel tanks. Cuvaison lasts 15-20 days.
- **Extraction:** A combination of pumpovers and racks and returns, depending on the nature of the vintage
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation

Aging:

- **Élevage:** Dolcetto spends c. 6 months in stainless-steel tanks. Langhe Nebbiolo spends c. 3 months in small barriques. Rombone Riserva Cichin spends 36-50 months in Slavonian oak botti. All other wines spend 18-24 months in large Slavonian oak botti.
- **Lees:** Wines are racked off of their lees following malolactic fermentation.
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** c. 56 mg/l total sulfur