

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

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Dolcetto d'Alba Autinot



At a Glance:

- **Appellation:** DOC Dolcetto d'Alba
- **Uvaggio:** Dolcetto (100%)
- **Average Annual Production:** 5,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5-5.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in Treiso on east-facing slopes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 40 years old.
- **Average Yields:** 85 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaion lasts 7-10 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 6 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

In The Glass:

The Dolcetto here is marked by deep notes of black cherry and wild berries, a warrior of sorts with a firmly tannic backbone.

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Barbera d'Alba Pierin



At a Glance:

- **Appellation:** DOC Barbera d'Alba
- **Uvaggio:** Barbera (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.5-5.8 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in Treiso on southeast-facing slopes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 40 years old.
- **Average Yields:** 80 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts 7-10 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 12 months in 30-hl Slavonian oak casks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

In The Glass:

Planted to southeast facing slopes at 200 to 350 meters altitude on limestone soils composed mostly of white marl with very little clay, the Barbera "Pierin" blends fruit from two neighboring vineyards and bears the name of the family associate who supplied much of the old vines fruit for this wine. Its character is muscled and exuberant with a rustic shrug of its broad shoulders.

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Langhe Nebbiolo Serena



At a Glance:

- **Appellation:** DOC Langhe Nebbiolo
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.3-5.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in Treiso on southwest-facing slopes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 40 years old.
- **Average Yields:** 85 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts 5-8 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 3 months in 225-l barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

In The Glass:

Marked by an orange-red tint to its color, the classic appearance of Nebbiolo, the wine is far from timid, showing a firm backbone of tannins that are a clear indicator of the traditional bent of this multi-generational domaine.

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Barbaresco Valeirano



At a Glance:

- **Appellation:** DOCG Barbaresco
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.5-5.7 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southwest-facing vines in the sloped Valeirano cru near the village of Treiso
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha in 1971
- **Average Yields:** 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 10-14 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 20-24 months in Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

In The Glass:

There is elegance to this Barbaresco alongside the rather sturdy tannins that frame the spice-driven fruit at the center of this wine's profile. A classic wine of the appellation with woody notes, spry acidity and excellent lift on the palate.

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Barbaresco Rombone Elisa



At a Glance:

- **Appellation:** DOCG Barbaresco
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.5-5.7 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southwest-facing vines in the sloped Valeirano cru near the village of Treiso
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha in 1947
- **Average Yields:** 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaion lasts 10-14 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18-20 months in 30-hl Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

In The Glass:

This wine, named for one of the daughters of Anna Lisa and Elvio, is drawn from the oldest vines located in the Rombone cru in Treiso. Planted in 1947, this plot of Nebbiolo is found on south facing slopes at 300 or so meters of altitude with low yields and high levels of concentration. The wine has the lift of the Valeirano but with more body and density with profound tannins well enrobed. A particularly age-worthy example of a traditionally structured Barbaresco that bears scant resemblance to the more modern, easier style of many wines of the Langhe today.

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Barbaresco Rombone Riserva Cichin



At a Glance:

- **Appellation:** DOCG Barbaresco Riserva
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 2,400 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.3-5.7 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southwest-facing vines in the sloped Valeirano cru near the village of Treiso
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha in 1965
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaion lasts 10-14 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 36-50 months in 30-hl Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

In The Glass:

This is the “statement wine” of Ada Nada, a paean to the grandest traditions of the Langhe. This sturdy, somber wine is thick in body, deeply colored with tints of garnet and red; its woody nose with notes of truffle and spice announces a grand wine of breed and character that refuses to yield to the modern notion of easy drinkability. A formidable and quite royal wine ...