

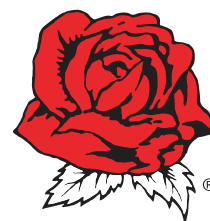
# NADA GIUSEPPE S.S.A.

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## NADA

## Barbaresco Casot DOCG



- **Grapes:** Nebbiolo 100%
- **Production area:** Casot MGA, Treiso.
- **Bottles produced:** 15.000 bottles / year
- **Winemaking:** pressing 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 40-50 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 / 3,000 / 4,000 liters for 18-20 months, then continues for another 7-8 months in the bottle. A wine of exceptional finesse, never covered by woody notes in compliance with the traditional style of production.
- **Characteristics:** It is the wine that has always represented us in substance and style. Elegant tannins with dark red fruit and persistent finish. The fruit is always present, flanked by spices, flowers and balsamic notes. Its best expression is after 6-8 years of bottling and increases over time to 25-30 years.
- **Suggestions for consumption:** Grilled beef or sausage, roasted vegetables, gorgonzola dolce.
- **Serving Temperature:** 18-19°C