

# vinous

# 95+ pts

## **Fiorenzo Nada 2014 Barbaresco Montaribaldi**

**Treiso, Piedmont**

**Red wine from Italy**

**Drinking window: 2020 - 2034**

The 2014 Barbaresco Montaribaldi is just as impressive from bottle as it was from barrel, not to mention a more than worthy follow up to the 2013.

Wonderfully deep and layered, the 2014 possesses remarkable inner sweetness and resonance, with sweet, silky tannins (for a young Barbaresco) and captivating balance. A wine of total allure, the Montaribaldi simply has it all. Don't miss it.

**Antonio Galloni. Tasting date: August 2017**

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From 2014 Barbaresco: An October Surprise (Oct 2017)

### **Fiorenzo Nada**

Bruno and Danilo Nada continue to turn out some of the most compelling wines in Barbaresco. The bottled 2014s are brilliant, while the 2015s, which I tasted from cask, are very promising.

The 2014 Barbarescos underwent alcoholic and malolactic fermentation in steel. The Manzola and Montersino spent two years in cask, while the Rombone spends a year in French oak, around 25% new, followed by a year in cask. Sadly, the estate did not bottle their Vagship Sei le Barbera/Nebbiolo blend in 2014 because the overcast, rainy conditions that year were highly unfavorable for Barbera.

### **Grape/Blend**

Nebbiolo

### **Release price**

\$57.00

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93 pts

**Fiorenzo Nada 2014 Barbaresco Rombone**

**Treiso, Piedmont**

**Red wine from Italy**

**Drinking window: 2020 - 2034**

Nada's Cagship 2014 Barbaresco Rombone is terrific, but the influence of French oak is starting to become more evident as the house relies more on cask for the other Barbarescos. Black cherry, plum, espresso, smoke, licorice and lavender infuse this explosive, virile Barbaresco. I can only wonder what the Rombone might taste like if it were aged entirely in cask, as the other Barbarescos are.

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**Grape/Blend**

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**Release price**

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# 94 pts

## **Fiorenzo Nada 2014 Barbaresco Manzola**

**Treiso, Piedmont**

**Red wine from Italy**

**Drinking window: 2019 - 2029**

Bruno and Danilo Nada's 2014 Barbaresco Manzola is utterly exquisite. Lifted and gracious on the palate, with a wonderful sense of translucency, the 2014 is gorgeous from the very first taste. The purity of Nebbiolo comes through loud and clear in this super-expressive, nuanced Barbaresco. Veins of tannin and bright acid add to the wine taut feel. The 2014 was fermented in stainless steel and aged for two years in cask. It is also one of the most classically austere - in the best sense of the term - wines I have tasted from Bruno and Danilo Nada.

**Antonio Galloni. Tasting date: August 2017**

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From 2014 Barbaresco: An October Surprise (Oct 2017)

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### **Grape/Blend**

Nebbiolo

### **Release price**

\$44.00

