



# Tenuta Olim Bauda, Nebbiolo d'Alba, DOC, Italy, '2023'

Product code: `2365

## PRODUCER PROFILE

Wine aside, Piedmont is almost as famous for truffles – those elusive, delectable delights that have to be rooted out from the depths of the forest.

Much the same might be said of Olim Bauda – a secluded family estate that lies at the end of long drive off the busy Via Prata. Here the road gently meanders and continuously rises before the family home finally reveals itself amidst a grove of trees, though if you arrive in truffle season it is more likely to be shrouded in mist. The estate is run by siblings Dino, Diana and Gianni, all of whom have devoted themselves to creating fresh, expressive Barbera d'Asti and pure, scintillating Gavi in the most delicate, low-intervention way. Without doubt these wines, like truffles, are worth any trouble you might have finding them.

## VITICULTURE

Working organically in the vineyards since 2019 with the aim of certified organic wines for the 2022 vintage. Sustainable agricultural practices, following the rules for integrated farming which prohibit the use of herbicides. Rigorous green harvesting and bunch selection in the vineyards ensure that only perfectly ripe fruit is harvested.

## WINEMAKING

Temperature controlled fermentations in stainless steel then matured in large French oak barrels.

## TASTINGNOTE

The typical ruby red colour of Nebbiolo. Ample and complex. The sensations are floral, with notes of fresh and withered rose and violet, wild strawberries, raspberries and cherry jam, spice, chocolate, cloves, black pepper and nutmeg. This is a wine warmed by alcohol, presenting finely marked tannins that are smooth, but with tart and acidic notes.

## FOOD MATCHING

Beef tenderloin, roast turkey and pork sausage.



 CAMPAIGN FINANCED ACCORDING TO IECJ REGULATION NO.10308/2013

## TECHNICAL DETAILS

### Varieties:

Nebbiolo 100%

Vegetarian

Vegan

Producer works organically

### Features

**ABV:** 14.5%

**Closure:** Technical cork

**Colour:** Red

### Oak Ageing

**Time:** 18 Months

**Type:** 25 Hectolitre Barrels

**% wine oaked:** 100

**% new oak:** None

**Style:** Still wine

**Case Size:** 6 x 75cl

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