

Technical Details

Varieties: Barbera 100%

ABV: 14%

Closure: Natural cork

Colour: Red Style: Still wine

Case Size: 3 x 150cl

Oak Treatment

No oak treatment

Product code: 1268

Tenuta Olim Bauda, Barbera d'Asti, La Villa, Piedmont, Italy (150 cl.), 2020







Producer Profile

Piedmont is almost as famous for truffles as it is wine, those elusive delectable delights that need to be rooted out from the depths of the forest, so scarce but so worth it. Much the same can be said for....

Olim Bauda, secluded and out of the way, down a long drive off the busy Via Prata, the path gently meanders continuously rising to finally reveal the family home through a grove of trees, or if you arrive in truffle season, more likely through a rolling mist. The estate is run by three siblings, Dino, Diana and Gianni who have devoted themselves to creating fresh, expressive Barbera d'Asti and clean, pure scintillating Gavi in the most delicate low interventionist way and without doubt they are worth all the trouble you might encounter to enjoy 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.

Winemakina

Immediately after having been harvested, the grapes are pressed in the Estate cellar and then poured into stainless steel vats. Maceration along with alcoholic fermentation lasts 12 days. Throughout all the steps, the fermentation temperature is constantly kept under control and never exceeds 30°C. Wine is bottled in the month of July, and bottle refinement goes on for three months.

Tasting Note

This wine is typified by a deep and bright ruby-red colour with a rich concentrated nose depicting cherry and berry fruit aromas. The palate is generous and full-bodied with a long and enticing finish.

Food Matching

Salami, Pasta and goats cheese.