

Product code: 2948

## TENUTA OLIM BAUDA, BARBERA D'ASTI, DOCG, LA VILLA, PIEDMONT, ITALY, 2019



### 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.

### Winemaking

The harvest in the Bauda vineyard takes place in the first week of October and grape selection is by hand. 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, fermentation temperature is constantly kept under control and never exceeds 30°C. The wine is bottled in July, and bottle refinement goes on for three months.

### Technical Details

**Varieties:**  
Barbera 100%

**ABV:** 14%

**Closure:** Technical cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Treatment

No oak treatment

### 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